

Hand Book of Choice ~ Receipts ~ ~

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HAND BOOK

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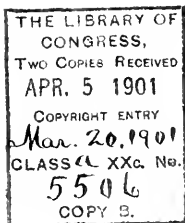
The Brooklyn Home for Consumptives

COMPILED BY

FLORA L. DAVENPORT

FLATBUSH, N. Y.

MARCH, 1901



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PRESS OF
P. J. COLLISON & Co.
BROOKLYN, N. Y.

PREFACE.

The receipts in this compilation have, except in a few instances, never before been published. They have been contributed by the managers and friends of the Brooklyn Home for Consumptives, and by life-long friends of the Editor. She wishes to take this opportunity to thank all who have so kindly responded to her request for their treasured receipts, which have been culled from a wealth of material, in many instances handed down through generations from the grandmothers of colonial days to their descendants, whose fondness for the old time dainties serves to keep alive their interest in the kitchen and its accessories.

FLORA L. DAVENPORT.

*The destiny of nations depends upon the manner in which
they feed themselves.*

BRILLAT-SAVARIN.

*If you are surprised at the number of our maladies, count
our cooks.*

SENECA.

*The turnpike road to people's heart, I find,
Lies through their mouths, or I mistake mankind*

PETER PINDAR.

BREADS AND BISCUITS.

WHOLE WHEAT BREAD.

1 quart lukewarm water.

2 quarts flour, sifted.

Cake of compressed yeast dissolved in a little of the water.

1 cup New Orleans molasses.

1 heaping teaspoon of salt.

A pinch of soda sifted with flour.

2 tablespoons melted butter.

Stir well together ; let stand over night in a moderately warm place to rise ; in morning stir again ; put in pans and when risen to top of pan bake in hot oven about three-quarters of an hour. This makes two loaves.

Mrs. M. B. Wardell.

OAT MEAL BREAD.

1 cup Quaker oats, pour over them 1 pint boiling water and let it stand one hour ; then add

$\frac{1}{2}$ teaspoon salt.

$\frac{1}{2}$ cup molasses.

$\frac{1}{2}$ yeast cake, dissolved in

$\frac{1}{3}$ cup lukewarm water.

1 quart flour and stir as stiff as possible with a spoon ; let it rise over night and bake one hour. This will make one large loaf.

Mrs. Robert C. Harlow, Plymouth, Mass.

CROWN POINT BREAD.

1 cup brown sugar.

$\frac{1}{2}$ cup black molasses.

1 quart sour milk.

1 quart graham flour.
1 pint corn meal, heaped.
2 teaspoons soda.

Steam three hours, then bake $\frac{1}{2}$ hour in baking powder cans.

Mrs. Elizabeth M. Blood.

GRAHAM BREAD.

1 quart graham flour.
1 pint sour milk.
 $\frac{1}{2}$ cup molasses.
1 teaspoon soda.
A little salt.

Mrs. Flora L. Davenport.

CORN BREAD.

$\frac{1}{2}$ cup sugar.
 $\frac{1}{2}$ cup butter.
 $\frac{1}{2}$ cup wheat flour.
2 cups milk.
2 cups corn meal.
2 eggs.
1 teaspoon soda dissolved in 4 tablespoons milk.

Miss Kate Vanderveer.

BOSTON BROWN BREAD.

3 cups graham flour.
2 cups corn meal.
 $\frac{1}{2}$ cup molasses.
1 teaspoon soda dissolved in 3 cups sour milk.
Salt to taste.

Mix well and steam four hours. Bake in oven half an hour.

Mrs. Alice T. Bartram.

STEAMED INDIAN BREAD.

1 quart sour milk.
4 cups Indian meal.
2 cups flour.
1 cup molasses.
1 tablespoon soda.
Salt.
Steam three hours.

BROWN BREAD.

1 pint flour.
1 pint Indian meal.
1 pint sour milk.
 $\frac{1}{2}$ cup molasses.
1 teaspoon soda.
A little salt.

Mrs. Flora L. Davenport.

BROWN BREAD.

2 cups rye meal.
1 cup corn meal.
1 cup flour.
 $\frac{2}{3}$ cup molasses.
1 teaspoon saleratus.
1 teaspoon salt.
 $2\frac{1}{2}$ cups milk, or milk and water.
Steam in pudding boiler three hours ; add 1 cup whole raisins if desired.

Mrs. Azel Ames, Wakefield, Mass.

WHITE MOUNTAIN ROLLS.

1 pint milk.
3 tablespoons sugar.
1 teaspoon salt.
 $\frac{1}{2}$ cup butter.

Whites of 2 eggs.

$\frac{1}{2}$ yeast cake in $\frac{1}{4}$ cup lukewarm water.

Flour to make dough.

Scald milk and pour over the sugar and salt ; when lukewarm add the yeast, dissolved in water ; add flour and knead ; put to rise, and when dough has doubled in size, work in, with the hands, the butter and lightly beaten eggs. Let it double in size once more in the bowl, then shape into rolls, and when risen again, brush over with yolk of egg and milk, and bake.

Mrs. Peter A. MacLean.

PARKER HOUSE ROLLS.

(Most Excellent.)

2 quarts flour.

1 pint milk.

1 cup yeast.

2 large tablespoons lard, rubbed into the flour.

$\frac{1}{3}$ cup sugar.

A little salt.

Boil milk and cool to new milk heat ; make into dough, kneading a long time. When very light mold into biscuit (which should be very small) or cut into rolls, and when again raised bake in hot oven.

Mrs. D. H. Lamb.

PARKER HOUSE ROLLS.

$\frac{1}{2}$ pint milk.

$\frac{1}{2}$ yeast cake.

1 tablespoon sugar.

1 tablespoon butter.

A little salt.

Flour.

Scald the milk, when lukewarm add the yeast, sugar, butter and salt and flour to make right consistency ; stir with

a spoon and set to rise about 11 A. M. if wanted for night ; knead and put to rise again, and when light knead again. Cut into biscuit forms, butter and turn half over ; let rise again and bake. Use as little flour as possible when kneading.

Mrs. Robert Cowen, Cambridge, Mass.

VIENNA ROLLS.

1 quart flour.

$\frac{1}{2}$ teaspoon salt.

2 teaspoons baking powder.

1 tablespoon full lard.

1 pint milk.

Sift together flour, salt and powder ; rub in lard cold, add milk and mix into a soft dough, easy to be handled without sticking to the hands or board. Flour the board, turn out the dough and give it a quick knead or two. Roll out thickness of half inch ; cut with large round cutter ; fold one-half over the other ; wash over with milk to glaze them.

"POPOSSE."

1 pint new milk.

3 tablespoons sugar.

1 tablespoon butter.

$\frac{2}{3}$ cup yeast.

A little salt.

Mix quite stiff at night, and in the morning roll out, using no more flour than is necessary for the bread board. Cut with cake cutter ; rub one-half with melted butter and fold over ; let them rise and bake for breakfast.

Mrs. Alice T. Bartram.

WINE BISCUIT.

1 $\frac{1}{2}$ pints flour.

$\frac{1}{2}$ cup butter.

$\frac{2}{3}$ cup sugar.

$\frac{1}{2}$ cup white wine.

1 cup water.

2 teaspoons baking powder.

Sift flour, sugar and baking powder together, and rub in the butter ; mix to a smooth dough with the wine and water and roll out very thin ; cut with large cutter and bake in quick oven.

Mrs. Alice T. Bartram.

DROP BISCUIT (Quick).

- 2 cups flour.
- 1 cup milk or water.
- 1 tablespoon lard.
- 2 teaspoons baking powder.

GRANDMA'S GRAHAM BISCUIT.

- 2 coffee cups sponge.
- 2 eggs.
- 1 cup sugar.
- 1 tablespoon butter.
- 1 pint sweet cream in which is dissolved a pinch of soda.

Into this mixture knead as much sifted graham flour as it will take up, making a very stiff dough ; let it rise until thoroughly light and elastic ; knead down and roll and cut into very small biscuits ; let rise in pans and bake. This makes a small, hard biscuit that will keep for days and is particularly novel and appetizing. It has been famous under its above title in our family for several generations.

Mrs. Myra Drake Moore.

RUSK.

- 2 eggs.
- $\frac{1}{2}$ cup butter.
- 1 cup sugar.
- 1 pint milk.
- 1 yeast cake dissolved in milk.

Enough flour to make a soft dough ; mix over night ; in the morning make into biscuit ; let them rise the second time ; when light enough bake in quick oven.

Mrs. A. Bennett.

HOT CAKES FOR BREAKFAST OR LUNCHEON.

MUFFINS.

Rub butter, size of an egg, and three tablespoons sugar together ; add

1 cup milk.

1 egg, well beaten.

1 pint flour.

2 teaspoons baking powder.

Pinch of salt.

Mrs. Harriet L. Goff, Cleveland, O.

ENTIRE WHEAT MUFFINS.

2 eggs.

1 cup sweet milk.

1 cup water.

2 cups entire wheat flour.

A little salt.

1 tablespoon sugar.

Beat yolks and whites of eggs separately and fold in the whites just before putting in the oven.

Mrs. William Moses.

WATER MUFFINS.

(These muffins are made of the whole wheat Flour, Franklin Mills, and are most wholesome and delicate.)

Butter a set of iron gem pans which have been set on the range and are mad hot ! Mix $1\frac{1}{2}$ cups of the whole wheat flour with enough water to make a rather thin batter ; beat up thoroughly and pour it, or spoon it into the well buttered and very hot gem pans ; set in hot oven. They will rise in about twenty minutes or less. Serve at once. They should be as light as pop-overs. Pull open and butter generously. Be sure you do not try to improve on the receipt by adding

a little salt, as the result will be failure. It is the exceeding heat of the pans and oven which causes them to rise ; a little salt can be sprinkled on with the butter if considered an improvement.

Mrs. E. F. McCoy.

BARNARD GRAHAM MUFFINS.

- 2 cups sour milk.
- 1 tablespoon thick cream.
- 2 cups graham flour.
- ½ cup wheat flour.
- 1 teaspoon soda.
- 2 tablespoons sugar.

This is an old fashioned receipt from a Vermont Inn. The old lady who wrote it does not say how to put the ingredients together, but it is simple, requiring a thorough and quick mixing, especially the sour milk with the soda.

Mrs. E. F. McCoy.

GRAHAM MUFFINS.

- 2 cups graham flour.
- 1 cup sugar.
- 1 cup milk.
- 1 egg.
- Butter, size of an egg.
- 2 teaspoons baking power.
- A little salt.

Georganna Gillmore.

POP OVERS (for breakfast.)

- 2 eggs.
- 1 cup milk.
- 1 cup flour.
- ¼ teaspoon salt.

Beat eggs until mixed ; add milk ; put flour in a bowl ; add gradually the milk, eggs and salt. Put in buttered iron gem pans which have been heated, till $\frac{1}{3}$ full. Bake in quick oven one-half hour.

Mrs. Hewitt.

POP OVERS.

3 cups flour, well sifted.

Salt. Add

1 cup milk.

3 eggs (each beaten by itself and then beaten into the mixture before the next is added).

Bake in cups, filling only half full.

Mrs. I. C. Goff, Cleveland, O.

SALLY LUNN.

1 quart flour.

2 cups milk.

2 eggs.

3 tablespoons sugar.

3 teaspoons baking powder.

Butter, size of an egg.

Salt.

Nutmeg, if you like.

BERRY CAKE (for breakfast).

1 $\frac{1}{2}$ coffee cups sifted sugar.

Butter, size of an egg.

1 coffee cup sweet milk.

3 $\frac{1}{3}$ coffee cups flour.

1 quart huckle berries or blue berries.

Take out a little flour to mix with the berries.

2 eggs.

3 teaspoons baking powder.

Beat all together. Bake in shallow pans or small gem pans, in quick oven.

Mrs. Flora L. Davenport.

GRAHAM GEMS.

2 cups graham flour.
2 cups milk.
1 teaspoon yeast powder.
A little salt.

Miss Kate Vanderveer.

GRAHAM GEMS.

$\frac{3}{4}$ cup graham flour.
 $\frac{1}{2}$ cup wheat flour.
1 cup milk.
2 tablespoons sugar.
1 egg.
2 teaspoons baking powder.

Mrs. Flora L. Davenport.

JOHNNY CAKE.

1 quart Indian meal.
1 quart milk.
2 eggs.
2 tablespoons sugar.
1 tablespoon butter.
1 teaspoon salt.
 $\frac{1}{4}$ tea cup molasses.
2 teaspoons cream tartar.
1 teaspoon soda.

Miss Kate Vanderveer.

JOHNNY CAKE.

(Very Good.)

1 cup sugar.
1 cup flour.
1 cup corn meal.
1 cup sweet milk.

Butter, size of an egg.

1 egg.

2 teaspoons baking powder.

Bake in flat pan or iron gem irons.

Mrs. Flora L. Davenport.

JOHNNY CAKE.

To one well-beaten egg add 1 scant cup of milk. Take 1 cup flour.

$\frac{2}{3}$ cup yellow meal.

3 tablespoons sugar.

$\frac{1}{2}$ teaspoon salt.

2 heaping teaspoons baking powder.

Sift all together and add to the beaten egg and milk; when thoroughly mixed add 3 tablespoons melted butter, and after stirring briskly turn into a hot tin containing 1 tablespoon melted butter or lard. Bake in a hot oven. Time required for baking from thirty to forty minutes.

I. A. M.

CORN DODGERS.

1 pint corn meal (very sweet and yellow).

1 teaspoon salt.

1 tablespoon flour.

A pinch soda.

Pour absolutely boiling water over all till of right consistency, not enough to make it smooth or to drop from spoon. Have considerable fat in frying pan, enough to come well up around the dodgers. When fat is hot put in about a tablespoon at a time by pushing from spoon with a knife. They must not look flat and smooth like pancakes, but must be thicker and rough and take longer to cook. Fry a beautiful brown on one side and turn; keep adding fat as it cooks away. Very delicious if just right, but difficult to write receipt for, since as much depends on manipulation as ingredients.

Mrs. A. D. Lufkin.

WAFFLES.

2 cups milk.
2 eggs.
3 cups farina.
1 teaspoon cream tartar.

$\frac{1}{2}$ teaspoon soda.

1 saltspoon salt.

1 tablespoon melted butter.

Sift cream tartar and salt into farina ; dissolve the soda in a little hot water ; beat the eggs well ; lastly, add farina.

Mrs. Alice T. Bartram.

GRIDDLE CAKES.

(Excellent.)

1 pint sour milk.

1 teaspoon soda.

1 teaspoon salt.

Flour to make a thin batter.

CORN GRIDDLE CAKES.

Turn 1 pint boiling water on to 1 pint Indian meal.

Then 1 pint cold water to same. Add

1 tablespoon flour.

3 eggs well beaten.

A teaspoon salt.

Mrs. Flora L. Davenport.

A GOOD BATTER.

(For Fruit Fritters.)

2 eggs.

$\frac{1}{2}$ pint milk.

1 teaspoon salt.

2 cups flour.

Batter for fritters should stand an hour before using to swell the flour grains. Add beaten whites just before frying.

FRITTERS.

2 eggs.

1 pint flour.

$\frac{1}{2}$ pint milk.

1 teaspoon cream tartar.

$\frac{1}{2}$ teaspoon soda.

A little salt.

Fry by dropping into a kettle of fat. Serve with lemon juice and sugar, or either maple sugar melted, or maple syrup with a little butter added and used hot.

OMELETS.

OMELET (for two).

3 eggs.
1 coffee cup milk.
1 large teaspoon corn starch.
A little pepper and salt.

Mrs. Ketcham.

OMELET.

6 eggs (the whites beaten to a stiff froth, the yolks well beaten).

1 tea cup warm milk with 1 tablespoon butter melted in it.
1 tablespoon flour, wet to a paste with a little of the milk and poured to the milk.

A teaspoon salt.

A little pepper.

Mix all except the whites, add those last and bake immediately.

Mrs. Clara L. Comstock.

OMELET.

1 cup cracker crumbs.
4 eggs.
1 pint milk.
A little salt,
Fry in a little butter like griddle cakes.

Mrs. Ketcham.

BAKED OMELET.

8 eggs, beaten some.
Nearly 1 quart milk stirred into the eggs.
2 quite heaping teaspoons corn starch.
Pepper and salt to taste.
Add parsley chopped fine if desired.
Butter a broad pan very thoroughly. Bake thirty minutes or more. Turn out on a platter.

Mrs. E. C. Williams.

SOUPS.

CLAM SOUP.

“ First catch your clams—along the ebbing edges
Of saline coves you’ll find the precious wedges
With backs up, lurking in the sandy bottom ;
Pull in your rake, and lo ! you’ve got ’em.
Take thirty large ones, put a basin under,
And cleave with knife, their stony jaws asunder.
Add water (three quarts) to the native liquor,
Bring to a boil, and, by the way, the quicker
It boils the better, if you do it cutely,
Now add the clams chopped up and minced minutely.
Allow a longer boil of just three minutes,
And, while it bubbles, quickly stir within its
Tumultuous depths, where still the mollusks mutter,
Four tablespoons of flour and four of butter ;
A pint of milk, some pepper to your notion,
And clams need salting, although born of ocean.
Remove from fire, if much boiled they will suffer,
You’ll find that India rubber isn’t tougher ;
After this add three fresh eggs, well beaten,
Stir once more and its ready to be eaten.
Fruit of the wave ! O, dainty and delicious !
Food for the gods ! Ambrosia for Apicius !
Worthy to thrill the soul of sea-born venus,
Or titillate the palate of Silenus !”

BLACK BEAN SOUP.

1 pint black beans soaked over night in 3 quarts of water;
boil gently six hours ; when done there should be 1 quart.
Add 1 quart of stock.
6 cloves.
6 whole allspice.

Small piece mace.

Small piece cinnamon and stalk of celery to soup, and simmer all together one hour. Season with salt and pepper, and rub through a fine sieve. Serve with slices of lemon.

Mrs. S. V. White.

SPLIT PEA SOUP.

1 cup dried split peas.

3 pints cold water.

1 tablespoon butter.

1 tablespoon flour.

$\frac{1}{2}$ teaspoon sugar.

1 teaspoon salt.

1 salt spoonful white pepper.

Pick over and wash peas ; soak over night or for several hours in cold water ; put them on to boil in 3 pints of fresh cold water, and let them simmer till dissolved, adding enough more water, as it boils away, to keep three pints of liquid in kettle ; keep it well scraped from sides of kettle ; when soft rub through strainer and put on to boil again ; add either water, stock, milk or cream to make consistency wished. Stir 1 large tablespoon of butter and 1 of flour together, and add to strained soup when boiling ; add salt and pepper, and when it has simmered ten minutes, serve at once with fried dice of bread.

BEAN SOUP.

Soak a cup of beans over night ; in the morning cook slowly two or three hours ; then add 1 quart milk, heated ; piece of butter to taste ; salt and pepper plenty.

Mrs. I. C. Goff, Cleveland, O

TOMATO SOUP.

1 quart can tomatoes ; pour 1 pint boiling water on them and let them boil two hours ; rub 1 tablespoon butter and 2 tablespoons flour together till smooth and stir into tomato. Stir until it is all dissolved, and then add 1 quart milk ; season with salt and pepper to taste. Strain through a sieve.

STOCK FOR SOUP.

Take a shank of beef ; separate meat from bone ; break the bone in pieces and put with the muscles into a kettle holding $1\frac{1}{2}$ gallons ; put the meat into another kettle and cover with $\frac{1}{2}$ gallon water ; put them into water over night and in the morning put them over the fire and boil six or seven hours ; now strain off from the bones and put into a crock for stock. From the pieces of meat which have been boiled by themselves, strain off the water for the day's soup and throw the pieces of meat in with the bones ; cover them again with water and boil three or four hours and strain into the crock. This should make about 1 gallon of stock which can be kept a week in winter or as long in summer by scalding every other day and putting into a clean crock.

CLAM SOUP.

Chop 25 clams ; add 2 quarts water.

2 tablespoons flour.

A small lump butter.

Pepper and salt.

Boil fifteen minutes.

When ready to dine, add yolks of 2 eggs, stirred with $\frac{1}{2}$ pint of milk ; no boiling after eggs are added.

Mrs. M. B. Wardell.

FISH.

CLAM CHOWDER.

Chop and cook thoroughly 1 quart clams, add

$\frac{1}{4}$ pound salt pork, chopped.

$\frac{1}{2}$ can tomatoes.

Little onion, carrot and potatoe, chopped very fine ; use a little cracker dust to thicken ; add 1 quart fresh milk or water, which ever is preferred.

Mrs. W. H. Campbell, Jr.

CLAM CHOWDER.

1 quart clams, take out muscles and stomache part ; fry out 2 slices fat salt pork, enough to give 2 tablespoons fat ; then put in potatoes ; cover with hot water and let it boil about five minutes ; then put in hard parts of clams and boil about fifteen or twenty minutes, or until tender ; then add 1 cup clam water and soft parts of clams and boil about ten minutes ; lastly add 1 quart milk ; let it get hot, but not curdle.

Mrs. Robert Cowen, Cambridge, Mass.

DEVILLED CLAMS.

1 pint clams.

3 hard boiled eggs.

1 cup bread crumbs soaked in 1 cup clam juice and milk mixed ; chop clams fine ; eggs not so fine, and add a little salt and pepper and tablespoon butter. Put into shells ; sprinkle crumbs over them and put a bit of butter on each ; a little parsley may be chopped with other things.

OYSTER COCKTAIL.

3 tablespoons lemon juice.

1 cup oyster juice.

2 tablespoons horseradish.
3 shakes tobasco sauce.
3½ tablespoons tomato catsup.
2 tablespoons mushroom catsup.
1½ teaspoons onion juice.

Put this sauce, with the oysters (5 or 6 to a glass), in a Mason fruit jar and stand in cracked ice for a half-hour before using. Cool glasses with cracked ice before filling.

Mrs. Alfred F. Wise.

OYSTER COCKTAIL.

1 pint small oysters, strain off the liquor.
Juice of 1 lemon, strained.
1 pint tomato catsup.
Few drops tobasco sauce.
½ cup vinegar.
Salt to taste.
Put on ice and serve cold.

Mrs. W. F. Swalm.

CREAMED OYSTERS.

Put 1 pint of cream over the fire in a double boiler ; stir smooth a tablespoon of flour with a little cold milk, and add to the boiling cream ; season with salt and a little cayenne pepper. Heat the oysters in their own liquor ; drain and pour the creamed mixture over the oysters. Have on a hot platter square pieces of toast, well buttered ; turn the mixture over them, and serve at once.

F. W. W.

CRAB a la NEWBURG.

2 pounds crab meat.
4 tablespoons butter.
2 tablespoons brandy.
2 tablespoons sherry.

2 teaspoons salt.

$\frac{1}{4}$ teaspoon pepper.

$\frac{1}{2}$ pint cream.

Yolks 4 eggs.

Slight grating nutmeg.

Place butter on stove in the frying pan ; when hot, add crab meat ; cook slowly five minutes, then add salt, pepper, sherry, brandy and nutmegs ; let simmer five minutes. Meanwhile beat the yolk of the eggs well, and add the cream to them ; pour this liquid over the cooking mixture, and stir constantly one and one-half minutes ; take from the fire immediately at the end of this time and serve in a warm dish.

Old Maryland receipt handed down for generations in the Claggett family.

Mrs. Alice T. Bartram.

CREAM LOBSTER.

1 lobster, about $2\frac{1}{2}$ pounds.

$\frac{1}{2}$ pint cream.

$\frac{1}{2}$ pint bread crumbs.

1 tablespoon butter.

1 tablespoon flour, large.

Speck of red pepper.

Salt and black pepper to taste.

Put cream on to boil, not burn ; mix flour, pepper, salt and lobster together, with a little cold milk, and stir into the boiling cream and boil up ; turn into a buttered dish ; cover with the bread crumbs and bake twenty minutes.

Cream salmon and other fish in same way.

SALMON TIMBALES.

$\frac{1}{2}$ pound salmon, after it is skinned and boned ; pound it very fine on moulding board ; mix with it

$\frac{1}{2}$ pint cream.

Whites of 4 eggs.

Red pepper and salt.

Put in small, well buttered tins ; cover with brown paper and place in dripping pan of cold water, and cook in oven twenty minutes. Serve with white sauce.

Mrs. Elizabeth M. Blood.

TERRAPIN a la TRENTON.

Mix, by pounding, the yolks of 8 hard boiled eggs and 4 ounces butter ; pass the mixture through a sieve ; to 1 quart well cooked terrapin add a pint of cream ; boil five minutes : thicken with the pounded eggs and butter and allow the whole to simmer ten minutes ; season with white and cayenne pepper ; then add $\frac{1}{2}$ gill of old Madeira wine.

Mrs. Alice T. Bartram.

COMPOSITION TERRAPIN.

1 boiled chicken, shredded, not cut.

1 pint milk.

Butter, size of an egg.

1 large spoon flour.

All scalded, not boiled.

Then add yolks of 3 eggs.

A little pepper (red), and,

1 wine glass sherry.

For six persons.

Mrs. F. C. Barbour.

FISH CAKES (Delicious).

1 $\frac{1}{2}$ cups codfish picked up fine.

2 cups freshly mashed potatoes.

Soak the fish and mix with it the yolks of

2 or 3 eggs and season high ; beat whites to a froth and add. Fry by spoonfuls in kettle of fat.

Mrs. A. D. Lufkin.

FISH BALLS.

Have salt codfish thoroughly soaked in two or three waters; when picked add potatoes, half as much again as fish; soften with milk and a little cream. Fry quickly in boiling lard and serve.

Mrs. W. H. Campbell, Jr.

MEATS.

BROILED CHICKEN.

Lay chicken in pan with inner side up ; sprinkle or rub with a little salt ; then cover with slices of salt pork ; add 1 large cup water and put in hot oven ; when brown turn right side up and put 1 tablespoon butter on each chicken ; baste often and bake about an hour, adding more water if necessary.

CALF'S HEAD.

Boil head and brains till well done ; cut the former into slices the size of your hand, with some lean attached ; serve in a round platter with parsley.

In a gravy boat the following dressing : 1 cup olive oil ; chop cucumbers, pickles, olives and capers very fine and stir in the oil.

Mrs. E. C. Williams.

VEAL LOAF.

3 pounds chopped veal.
1 heaping tablespoon salt.
1 tablespoon pepper.
8 tablespoons powdered cracker.
3 tablespoons milk or cream.
Butter, size of an egg.
2 eggs.
1 nutmeg.
Cloves, if you like.

Mold into a loaf ; put into a pan with a little water ; spread over it a little butter ; sprinkle with powdered cracker ; bake two hours ; eat cold.

CHOPPED MEAT.

(Excellent way to use "Left-overs.")

Mince fine any kind of cold meat ; season with pepper and salt, and add a few bread crumbs ; cover the bottom of shells with the meat and crumbs ; putting in each a bit of butter ; break a fresh egg on top of each and set in a hot oven ; when egg begins to cook sprinkle cracker crumbs on it and a dust of salt. Serve hot.

MINCE MEAT.

(For Pie.)

2 pounds beef.
5 pounds apples, greenings.
2 pounds currants, very carefully washed.
2 pounds sugar, brown.
2 pounds raisins, seeded.
1 pound raisins, sultana.
1 pound suet.
 $\frac{3}{4}$ pound citron.
1 cup molasses.
2 tablespoons mace.
2 tablespoons cinnamon.
1 tablespoon clove.
1 tablespoon allspice.
1 tablespoon salt.
1 quart cider.
1 pint best brandy.
Lemon.

Mrs. J. W. Oliphant.

SAUCES FOR MEAT AND FISH.

HOT SAUCE.

(For Fish or Boiled Lamb.)

$\frac{1}{2}$ pint milk ; thicken with flour and boil a few moments; then add one tablespoon butter, and a little pepper and salt; just as it is about to be served add the yolk of an egg beaten and 2 teaspoons of capers.

Mrs. Geo. H. Welch, Cleveland, O.

FISH SAUCE (Excellent).

Yolk of 1 egg.

$\frac{1}{2}$ teaspoon mustard.

Beat with egg beater ; then drop olive oil, a little at a time, into the egg and mustard, beating all the time, and 1 teaspoon of lemon juice and 1 of vinegar ; pouring in a few drops at a time, as you do the oil. Keep this in the ice chest, and just before you wish to serve, add a few capers, and 1 medium sized cucumber pickle, chopped rather fine.

Mrs. George H. Welch, Cleveland, O.

WHITE DRESSING.

(For Shad Roe and Crab.)

6 tablespoons butter beaten thoroughly ; add 4 tablespoons sweet cream that has been thoroughly beaten, and continue to beat for several minutes ; then add 1 tablespoon of lemon juice and continue to beat until thoroughly blended ; set in a cold place until ready for use.

Mrs. Frank Reynolds.

MINT SAUCE.

Small tea cup vinegar (reduce very little if very strong).

1 or 2 tablespoons sugar.

Salt and pepper.

Heat hot and pour over 1 tablespoon chopped mint just before using.

CROQUETTES.

CROQUETTES.

(For Breakfast.)

1 cup chopped meat of any kind.

1 cup boiled rice.

$\frac{1}{2}$ tea cup milk.

1 tablespoon butter.

Put the milk and butter on the stove ; let it come to a boil ; then add meat, pepper and salt, then the rice ; mix well and add one egg ; take from the fire and let it cool ; then shape and roll in egg and bread crumbs.

SALMON CROQUETTES.

1 can salmon.

1 tablespoon butter.

1 tablespoon milk.

1 tablespoon flour.

1 egg.

Season to taste.

Dip in egg then in cracker crumbs ; fry in hot lard.

Mrs. F. T. Nutt.

LOBSTER CROQUETTES.

1 can lobster (same amount fresh lobster much better).

2 ounces butter.

2 ounces flour.

2 gills cold water.

A little cayenne.

Pepper and salt.

A few drops lemon juice.

Put in a sauce pan the butter to melt ; stir in flour then water ; let it boil two minutes ; take from fire ; add pepper, salt, lemon juice and cayenne ; cut lobster into pieces ; stir in the mixture and let it cool ; flour board slightly ; roll into croquette shape ; dip into egg, then bread crumbs, then egg, and fry in lard ; mix little pepper and salt in bread crumbs.

VEGETABLES.

CORN CAKES.

1 pint of grated green corn or 1 can of corn.
6 tablespoons milk.
1 cup flour.
1 egg.
1 teaspoon salt.

Drop into hot butter by the spoonful and fry.

Mrs. Glorian Stratton, East Hampton, L. I.

CORN OYSTERS.

To 1 pint grated young sweet corn ; add
1 egg, well beaten.
1 small tea cup flour.
 $\frac{1}{2}$ gill cream.
1 teaspoon salt.

Mix well together ; fry like oysters, dropping into hot fat by spoonfuls.

Mrs. A. D. Lufkin.

CORN FRITTERS.

For fresh corn, cut through each row of kernels with sharp knife, and with back of knife press out pulp ; to 1 pint of corn pulp, add 2 well beaten eggs ; $\frac{1}{2}$ teaspoon salt ; $\frac{1}{2}$ salt spoon pepper, and 2 tablespoons flour, or just enough to hold corn and egg together. Fry in small cakes on hot, buttered griddle.

Mrs. E. F. McCoy.

TO COOK PEAS.

(French Method.)

Shell and wash the desired amount of peas, or use good canned peas ; put them in a saucepan with 1 tablespoon butter ; 2 or three lettuce leaves, or heart of a head of lettuce ; medium sized onion, quartered.

1 teaspoon salt.

$\frac{1}{4}$ teaspoon pepper.

2 teaspoons sugar.

3 tablespoons water.

Cook slowly, on moderate fire ; stir from time to time, and if water evaporates too much, add 1 more spoonful. When done, take out the onion and lettuce, and add 2 spoonful cream or milk ; cook half-hour.

Mrs. Mary R. Edson.

CREAMED TURNIPS.

Pare three small or two large, crisp white turnips ; cut into inch sized cubes ; boil tender ; drain and turn into a heated tureen.

DRESSING : Put one tablespoon butter into a saucepan, and when melted and boiling, add a scant tablespoon flour ; mix thoroughly ; add gradually a scant cup of milk ; stir constantly until it thickens ; season with salt and pepper, and turn over the turnips. The above is sufficient for three persons.

I. A. M.

STRING BEANS.

String and cut into $\frac{1}{2}$ inch pieces, 1 quart of fresh string beans ; wash thoroughly and put to soak in cold water, to which has been added one teaspoon salt ; after half an hour put them over to cook in the water in which they have been soaking ; let them come to a boil very gradually ; after they have boiled twenty minutes, add $\frac{1}{4}$ teaspoon soda and boil ten minutes longer ; remove from the fire, drain and rinse, add boiling water sufficient to cover, and place where they will cook, slowly but steadily ; when tender, add $\frac{1}{2}$ cup of sweet cream, butter the size of a walnut, salt and pepper to taste, with a dash of nutmeg if you wish ; turn into a heated tureen and serve while hot. String beans should be cooked in a porcelain-lined or agate saucepan and require from two-and-one-half to three hours steady cooking. The above quantity is sufficient for five persons.

I. A. M.

EGG PLANT.

Select medium sized egg plant ; pare, cut into slices $\frac{1}{2}$ inch thick and soak for one hour in strong salt and water. One hour before dinner is served remove the plant from the water and drain thoroughly ; dip the slices into a well-beaten egg to which has been added a proper seasoning of pepper and salt ; cover with fine cracker crumbs and fry in butter to a delicate brown. Care must be taken not to fry it too fast, as the plant burns easily, and if cooked too rapidly the flavor is impaired.

I. A. M.

CANDIED SWEET POTATO.

Boil sweet potatoes until thoroughly cooked ; remove the skin ; cut in slices lengthwise ; lay in pan close together, after each slice is buttered and sprinkled with sugar ; put more butter and sugar over top with two or three spoons of water and bake for an hour or two.

Mrs. S. V. White.

SWEET POTATOES.

(Delicious.)

6 boiled sweet potatoes.

1 $\frac{1}{2}$ cups sugar.

1 $\frac{1}{2}$ cups water.

Salt.

Cut in thick slices six sweet potatoes ; lay in a baking dish, sprinkling each layer with salt and sugar and a little butter ; boil 1 cup sugar and 1 $\frac{1}{2}$ cups water till it candies, then pour over the potatoes, sprinkling last of all with sugar ; bake until brown.

Mrs. Maurice Davenport.

MACARONI.

MACARONI AND CHEESE.

Break the macaroni into pieces about five inches long; take as many as can be held in the hand; put them into enough boiling water to cover well, with a teaspoon of salt, and boil ten minutes; then drain off the water and add two cups milk; boil until the macaroni is tender (about fifteen minutes;) the milk will now be boiled down to about one cup; work a lump of butter as large as an egg into a dessert-spoon flour; add a heaping tablespoon cheese crumbs, a small $\frac{1}{2}$ teaspoon mustard and a little pepper; when mixed stir into the milk and macaroni; let it boil until it has thickened; take off the fire and add a beaten egg; put $\frac{1}{3}$ of the mixture into a baking dish, then some cheese crumbs and cracker, and bread crumbs, and so on until the dish is full; lay some pieces of butter on top of all; put into the oven and bake ten minutes; the top should be well browned.

Mrs. B.'s receipt, as used by
Mrs. Kate Upson Clark.

SPAGHETTI.

For six to eight people put 2 packages of spaghetti in boiling water with salt and boil twenty minutes; have large kettle filled and when boiling hard put in spaghetti without breaking; separate with fork so as not to stick together; when cooked pour immediately in colander and drain off water; serve in soup tureen without dressing.

SAUCE FOR SPAGHETTI.

1 $\frac{1}{2}$ pounds beef and bone—cooked thoroughly; add
1 can tomatoes.
1 onion.

3 bay leaves.

Salt and pepper to season.

When all is well cooked strain, and thicken, as any gravy, with browned flour; add half a cup of butter and strain through fine strainer, and serve in two gravy boats; have two small side dishes of freshly grated parmesan cheese (not the bottled). Mix at table by pouring over the spaghetti the sauce, adding cheese; mix well and cover for a few seconds; then serve immediately.

Mrs. W. H. Campbell, Jr.

SALAD.

A RECEIPT FOR SALAD.

“ To make this condiment your poet begs
The pounded yellow of two hard boiled eggs ;
Two boiled potatoes, passed through kitchen sieve,
Smoothness and softness to the salad give ;
Let onion atoms lurk within the bowl,
And, half suspected, animate the whole ;
Of mordent mustard, add a single spoon,
Distrust the condiment that bites so soon.
But deem it not, thou man of herbs, a fault
To add a double quantity of salt ;
Four times the spoon with oil from Lucca crown,
And twice with vinegar, procured from town ;

And lastly, o'er the flavored compound toss
A magic soupçon of anchovy sauce.
O green and glorious ! O herbaceous treat !
'Twould tempt the dying anchorite to eat ;
Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl.
Serenely full, the epicure would say,
" Fate cannot harm me—I have dined to-day."

Sidney Smith.

POTATO SALAD.

Boil 8 large potatoes with skins on ; when soft, peel, cut small and add chopped celery or onions ; mix with potatoes and season to taste.

Mrs. A. Bennett.

SALAD DRESSING.

SALAD DRESSING.

- 1 cup vinegar.
- 2 tablespoons flour.
- 2 tablespoons oil.
- 1 egg.
- 1 teaspoon sugar.
- 1 teaspoon salt.
- ½ teaspoon pepper.
- A pinch red pepper.
- 3 tablespoons mustard.

Put dry ingredients together and make into paste by adding a little of the vinegar at a time ; add the beaten egg last ; cook in double boiler until quite thick ; take from the stove and add the oil and a cup of rich cream.

Mrs. Wm. B. Hills, Brookline, Mass.

SALAD DRESSING.

(For Fruit Salads.)

5 generous tablespoons vinegar.

Butter size of an egg.

Yolks of 5 eggs.

Put vinegar and butter in double boiler ; mix together with very little water,

1 teaspoon salt,

1 teaspoon mustard,

1 teaspoon flour,

2 teaspoons sugar,

Pinch cayenne pepper ; add this to beaten yolks of eggs ; beat thoroughly with silver fork and then pour over this the hot vinegar ; return to double boiler and cook until it thickens, stirring constantly ; to this amount, just before serving, add 1 cup whipped cream.

Mrs. T. A. Simpson.

MAYONNAISE SAUCE.

1 cruet of vinegar (not too strong) warm it.

The yolks of 3 eggs.

1 teaspoon celery seed.

2 or 3 teaspoons mustard.

1 teaspoon capers, mashed.

1 tablespoon sugar.

Sprinkling of pepper.

Sprinkling of salt.

Parsley ; boil together until thick.

Good for canned Salmon ; when used for that add the oil in can.

Similar dressing excellent for Deviled Ham.

CAKE.

QUEEN'S CAKE.

(Old Receipt.)

1 pound sugar and
 $\frac{3}{4}$ pound butter creamed.
6 eggs, yolks and whites beaten separately.
 $\frac{2}{3}$ cup cream.
 $\frac{1}{2}$ gill wine.
 $\frac{1}{2}$ gill brandy.
1 pound flour.
2 teaspoons baking powder.
Nutmeg.
Raisins and currents dredged with flour.

Miss C. D. Camp.

LEMON SPONGE CAKE.

3 cups pulverized sugar.
3 cups sifted flour.
 $\frac{1}{2}$ cup cold water.
7 eggs.
1 teaspoon grated rind of a lemon in the water.
2 teaspoons baking powder.

Separate whites from yolks ; beat them to a stiff froth ; beat the yolks and put them together ; add the sugar, then the flour and powder ; lastly the water ; stir three minutes and consign quickly to the oven, in flat tin or small dripping pan. Split a thin loaf of the cake and fill with a soft custard made of

$\frac{1}{2}$ pint milk,
2 eggs,
2 tablespoons sugar.

Flavor with grated rind of lemon and thicken the juice of the lemon with powdered sugar to frost the top.

FOR THE CUSTARD : Set the milk over a kettle of boiling water and when hot stir in the eggs beaten up with the sugar ; add a pinch of salt.

BOILED SPONGE CAKE.

Beat 7 eggs separately and then beat them together, until very light ; take $1\frac{1}{2}$ cups sugar ; pour over it 6 tablespoons water ; let it boil ; while hot, pour slowly into the eggs, beating them ; continue beating the eggs for fifteen or twenty minutes ; then add 1 lemon and $1\frac{3}{4}$ cups of flour. Particularly nice to serve with ice cream.

Mrs. Frank Reynolds.

SPONGE CAKE.

5 eggs.

1 cup granulated sugar.

1 cup sifted flour.

1 teaspoon full lemon juice and a little grated peel ; beat the eggs fifteen minutes ; then add the sugar and beat together fifteen minutes longer ; then add the flour, which has been sifted four times ; stirring lightly, only enough to mix ; lastly add lemon juice, and consign quickly to the oven. Bake from twenty to thirty minutes.

SPONGE CAKE.

1 cup granulated sugar.

3 tablespoons water.

Pour water over sugar and let it stand ; beat separately 3 eggs, whites and yolks ; beat sugar and water into them ; sift 1 teaspoon baking powder, with 1 cup flour, and beat thoroughly into the rest ; 1 teaspoon vanilla. Bake in a quick oven.

Mrs. Harriet L. Goff, Cleveland, O.

SPONGE CAKE.

1 pound eggs.

1 pound powdered sugar.

$\frac{1}{2}$ pound flour, sifted.

1 lemon, grated rind and juice.

Beat yolks of eggs thoroughly ; sift in the sugar ; add lemon ; then the whites of the eggs, well beaten ; sift in the flour and bake in a moderate oven.

Mrs. Alfred F. Wise.

CAKE FOR CREAM PIES.

1 tumbler sugar.

1 tumbler flour.

4 eggs.

A little salt.

1½ teaspoons baking powder.

Lemon to flavor.

Bake in layers.

CREAM FOR PIES : Take 2 eggs, beat up with about

$\frac{2}{3}$ tea cup sugar,

$\frac{1}{2}$ tea cup flour,

Lemon to taste,

1 pint milk,

All scalded together till it begins to thicken.

AMBROSIA CAKE.

1 cup butter.

3 cups sugar.

$\frac{1}{2}$ cup milk.

4 cups flour.

Whites of 10 eggs.

3 teaspoons baking powder ; bake in layers ; when cold, put together with $\frac{1}{2}$ pint whipped cream, 1 cocoanut, 1 cup sugar, 2 oranges (grated rind of one) ; flavor with vanilla. Well tested Ohio receipt.

Mrs. William Moses.

A DELICIOUS CAKE.

1 cup butter.

2 cups sugar.

2 cups flour.

$\frac{1}{2}$ cup chocolate, good measure.

1 cup chopped walnuts.

1 cup mashed potatoes.

2 teaspoons baking powder.

1 teaspoon each, cloves, nutmeg and cinnamon.

Mrs. M. B. Wardell.

BROWN STONE FRONT CAKE.

1 cup sugar.
 $\frac{1}{2}$ cup butter.
 $\frac{1}{2}$ cup milk.
3 eggs.
2 cups flour.
2 teaspoons baking powder.
 $2\frac{1}{2}$ squares Baker's chocolate.
 $\frac{3}{4}$ cup milk.

1 cup sugar ; boil until thick, and when cold stir it in the cake batter.

ICING : 1 cup sugar ; 3 tablespoons cold water ; boil until it strings, then beat and add white of 1 egg.

Mrs. Alfted F. Wise.

CHOCOLATE CAKE.

3 eggs.
 $\frac{1}{4}$ pound butter.
 $1\frac{1}{2}$ cups sugar.
1 cup grated chocolate.
1 cup milk or water.
3 cups flour.
3 teaspoons baking powder.
Bake in layers.

FILLING FOR CAKE : 1 pint cream ; beat $\frac{1}{2}$ pint cream and spread on first layer ; cover with second layer ; beat the second half pint and spread on top layer.

Mrs. A. Bennett.

CHOCOLATE CAKE.

$1\frac{1}{2}$ cups powdered sugar.
 $\frac{1}{4}$ cup melted butter.
 $\frac{1}{2}$ cake Baker's chocolate.
3 eggs.

$\frac{1}{2}$ cup milk.
 $1\frac{1}{4}$ cups flour.
 $1\frac{1}{4}$ teaspoons baking powder.
Vanilla.

Scrape chocolate ; add 5 teaspoons sugar and 3 table-
spoons boiling water ; stir till smooth, then add to cake ;
put layers together with boiled icing.

Mrs. Edwin P. Maynard.

CHOCOLATE PIES.

1 cup butter.
2 cups sugar.
3 eggs.
 $2\frac{1}{2}$ cups flour.
1 teaspoon cream tartar.
 $\frac{1}{2}$ teaspoon soda.
 $\frac{2}{3}$ cup sweet milk.
1 teaspoon lemon.

Beat butter and sugar together ; then add well beaten
yolks of eggs ; then add beaten whites and half the milk in
which the cream of tartar has been dissolved ; next add 1
cup of flour, with the soda sifted in it, and then alternate
the milk and flour ; spread on round Washington pie pans
or cake tins. This will make two pies or one pie and a
sheet of cake.

FILLING.

$\frac{1}{2}$ pint boiling water.
2 strips vanilla chocolate.
1 egg.
 $\frac{1}{4}$ cup sugar.
1 tablespoon flour.
Vanilla.

Add to the boiling water the vanilla chocolate, broken in
small pieces ; let it boil until smooth, stirring frequently ;
then add the egg, well beaten, with $\frac{1}{4}$ cup sugar ; lastly
add the flour and flavor ; stir until smooth and cool.

FROSTING.

- 1 egg.
- $\frac{1}{2}$ cup sugar.
- $\frac{1}{2}$ cup grated chocolate.
- 1 teaspoon vanilla.

Mrs. Eva F. Harlow, Plymouth, Mass.

CLOVE CAKE.

- 1 tea cup sugar.
- 1 coffee cup molasses.
- 3 cups flour.
- $\frac{2}{3}$ cup milk, sour.
- 1 coffee cup raisins.
- 3 eggs.
- 2 teaspoons cinnamon.
- 1 teaspoon nutmeg.
- 1 teaspoon cloves.
- 1 teaspoon soda.

Mrs. M. B. Wardell.

AUNT LOTT'S CAKE.

- 5 cups flour.
- 3 cups sugar.
- 1 cup butter.
- 1 cup milk.
- 2 eggs.
- 1 teaspoon soda.
- 2 teaspoons cream tartar.

Miss Kate Vanderveer.

JELLY CAKE.

- $\frac{3}{4}$ cup butter.
- 2 cups sugar.
- 1 cup sweet milk.
- 3 cups flour.
- 3 eggs.

2 teaspoons cream of tartar.

1 teaspoon soda.

Stir ten minutes; put 4 spoonfuls each into three tins; to the remainder add

1 spoon molasses.

1 large cup raisins, chopped, after taking out the seeds.

1 teaspoon cinnamon.

$\frac{1}{2}$ teaspoon each cloves and allspice.

1 nutmeg.

1 tablespoon flour.

Bake the size of other layers; put together with any kind of jelly when warm.

Mrs. Geo. H. Welch, Cleveland, O.

GOLD CAKE.

1 pound sugar.

$\frac{1}{2}$ pound butter.

1 pound flour.

Yolks of 10 eggs well beaten.

Grated rind of 1 orange and juice of 2 lemons.

1 teaspoon soda dissolved in hot water.

Mrs. Alice T. Bartram.

SILVER CAKE.

1 pound sugar.

$\frac{3}{4}$ pounds flour.

$\frac{1}{2}$ pound butter.

Whites of 10 eggs, whipped very stiff.

1 large teaspoonful essence bitter almonds.

Mrs. Alice T. Bartram.

WHITE CITRON CAKE.

1 pound sugar.

6 ounces butter.

$\frac{3}{4}$ pounds flour.

$\frac{1}{2}$ pound citron.

The whites of 14 eggs, a little nutmeg, orange peel and the juice of 1 lemon, 1 teaspoon saleratus.

Mrs. Alice T. Bartram.

CLOVE CAKE.

- 1 cup sugar.
- $\frac{1}{2}$ cup butter.
- $\frac{1}{2}$ cup milk.
- 1 cup chopped raisins.
- 2 cups flour.
- 2 eggs.
- $\frac{1}{2}$ tablespoon cloves, ground.
- $\frac{1}{2}$ teaspoon nutmeg.
- 1 teaspoon cinnamon.
- 1 teaspoon soda dissolved in teaspoon of water.

Cream, butter and sugar; add eggs without beating, then one cup of the flour, followed by the milk and raisins; at the last add second cup flour, soda, and spices.

Georganna Gillmore.

CANADA CLOVE CAKE.

- 1 cup butter.
- 2 cups brown sugar.
- 3 eggs.
- 1 cup sour milk.
- 2 cups chopped raisins.
- 1 dessert spoon cloves.
- 1 dessert spoon cinnamon.
- $1\frac{1}{2}$ teaspoons soda.
- 3 cups flour.

Georganna Gillmore.

SPANISH CAKE.

- 1 pint sugar.
- 1 pint flour.
- 1 scant cup butter.
- 4 eggs, reserving 2 whites for frosting.
- 1 cup milk.
- 2 teaspoons baking powder.
- 1 tablespoon cloves.
- 1 teaspoon cinnamon.

Mrs. Alonzo Holt.

SODA CAKE.

1 $\frac{1}{2}$ cups sugar.
1 $\frac{1}{2}$ cup butter.
3 eggs.
 $\frac{1}{2}$ cup milk or water.
 $\frac{1}{2}$ teaspoon soda.
1 teaspoon cream tartar.
2 cups flour.
 $\frac{1}{2}$ cup currants and
Sliced citron.

Mrs. I. N. Turner.

RAILROAD CAKE.

1 tea cup sugar.
Butter, size of an egg.
2 eggs.
2 cups flour.
 $\frac{3}{4}$ cup milk.
 $\frac{1}{2}$ teaspoon soda.
1 teaspoon cream tartar.
A little salt.
 $\frac{1}{2}$ lemon, rind and juice.

Miss Kate Vanderveer.

BIRTHDAY CAKE.

(Very Nice.)

$\frac{1}{2}$ cup butter.
2 cups sugar.
3 cups flour.
1 cup milk.
1 cup raisins.
2 eggs.
2 teaspoons baking powder.
Cinnamon, cloves and nutmeg.
Bake in one round loaf.

Mrs. Hewitt.

NUT AND RASIN CAKE.

1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs, yolks and whites beaten separately.
2½ teaspoons baking powder.
1 cup milk.
1½ pounds English walnuts, chopped.
1 pound chopped raisins.
Bake in small tins, and ice when cold.

Mrs. Alfred F. Wise.

COCOANUT POUND CAKE.

1 cocoanut.
½ pound butter.
1 pound sugar.
6 eggs.
½ pound flour.
1 teaspoon cream tartar.
½ teaspoon soda.

Miss Kate Vanderveer.

WAFFLES.

1 cup butter.
2 cups sugar.
2½ cups flour.
6 eggs.
A little salt.
Cinnamon to taste.

Miss Kate Vanderveer.

FEDERAL CAKE.

1 pound sugar.
1 pound flour.
½ pound butter.

1 cup sour cream.
1 teaspoon soda.
1 pound raisins.
1 pound currants.
1 glass wine.
1 glass brandy.
4 eggs.
Nutmeg, mace and cloves.

Miss Mary H. Burrell.

BIRTHDAY CAKE.

1 pound sugar.
 $\frac{1}{2}$ pound butter.
1 pound flour.
1 cup milk.
6 eggs.
1 teaspoon soda and
2 teaspoons cream tartar or
3 teaspoons baking powder.
Flavor with 1 teaspoon lemon and 1 vanilla.

Miss Louise M. Newman.

POUND CAKE.

$\frac{1}{2}$ pound powdered sugar.
6 ounces butter.
 $\frac{1}{2}$ teaspoonful salt.
 $\frac{1}{2}$ pound flour.
5 eggs.

Beat well together the sugar, butter and salt ; beat yolks of eggs, add to above and beat ; beat whites of eggs ; stir in the flour and then lightly stir in the whites of the eggs ; bake in a slow oven.

Mrs. Louise Benton Owens, Cleveland, O.

DATE CAKE.

1 cup butter.
1 cup sugar.
3 cups flour.
1 cup milk.
3 eggs.
1 teaspoon cream tartar.
 $\frac{1}{2}$ teaspoon soda.
Nutmeg and cinnamon to taste.
1 pound dates.

Stone the dates and cut them up rather fine; take some of the flour that you have measured for the cake to roll the dates in before adding to the cake.

Mrs. Geo. H. Welch, Cleveland, O.

FIG CAKE.

1 $\frac{1}{2}$ cups sugar.
 $\frac{1}{2}$ cup butter.
 $\frac{1}{2}$ cup sweet milk.
2 cups flour.
1 teaspoon baking powder.
Bake in two layers and fill with fig paste.

FIG PASTE.

Chop 1 pound figs ; add $\frac{1}{2}$ cup sugar and 1 cup water ; Stew until smooth and soft ; spread between the layers and ice the whole cake with boiled icing.

Mrs. Alfred F. Wise.

MEASURE POUND CAKE

1 cup butter.
1 $\frac{1}{2}$ cups sugar.
4 eggs.
2 tablespoons milk.
 $\frac{1}{2}$ teaspoon baking powder.
2 small cups sifted flour.
Nutmeg to taste.

Mrs. W. R. Adams.

SMITH CAKE.

1 pound brown sugar.
1 pound flour.
 $\frac{1}{2}$ pound butter.
6 eggs.
1 nutmeg.
1 teacup milk.
 $\frac{3}{4}$ pound citron.
3 pounds raisins.
 $2\frac{1}{2}$ pounds currants.
 $\frac{1}{4}$ teaspoon soda.
Cinnamon and cloves.

Miss Kate Vanderveer.

FRUIT CAKE.

1 pound flour.
1 pound sugar.
1 pound butter.
 $\frac{1}{2}$ pound citron.
4 pounds currants.
4 pounds raisins.
9 eggs.
Candied orange peel.
1 tablespoon each of cinnamon, mace and cloves.
1 nutmeg.
3 gills of brandy.
Bake in slow oven three hours.

Mrs. Charles C. Fuller, New York.

PLUM CAKE.

$1\frac{1}{4}$ pounds light brown sugar.
1 pound butter.
1 pound flour.
10 eggs.
2 small cups molasses.

1½ wine glasses brandy.
6 pounds seeded raisins.
3 pounds currants.
1½ pounds citron.
Cinnamon, mace and cloves.

Miss Kate Cowenhoven.

MARSH MALLOW CAKE.

2 cups sugar.
1 cup butter.
1 cup milk.
3 cups flour.
Whites of 5 eggs.
Bake in four good sized square tins.

FILLING AND FROSTING: 3 cups sugar covered with enough water to keep from scorching; boil until it holds together in water so it can be picked up; have ½ pound marsh mallows and cut the one-half in small pieces; beat the whites of 3 eggs to a stiff froth and beat the eggs and the cut marsh mallow into the hot syrup, little by little, quite slowly; when cakes are cool, spread with the frosting, which should be of the consistency of thick cream, between the cakes and on top; put the rest of the marsh mallows on top, at intervals, allowing one marsh mallow for each piece when cut; cut in squares.

Miss Mary H. Burrell.

CREAM PUFFS.

1 cup hot water and ½ cup butter boiled together; while boiling stir in a cup of dry sifted flour; take from the stove and stir to a smooth paste; when cool, add 3 eggs, not beaten, and stir five minutes; drop in tablespoons on a well-buttered tin; bake in a quick oven twenty-five minutes, being careful not to open oven door more than is really necessary; this makes 12 puffs; don't let them touch each other on the tin.

GINGER BREAD.

SOFT GINGER BREAD.

- | | |
|---------------|-----------------------|
| 1 cup butter. | 1 cup cream. |
| 1 cup sugar. | 1 cup molasses. |
| 3 cups flour. | 1 teaspoon saleratus. |

Mrs. Alice T. Bartram.

AUNT LYDIA'S GINGER BREAD.

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|---|------------------|
| 6 cups flour. | 3 cups molasses. |
| 1 cup butter. | 3 eggs. |
| 3 even teaspoons soda, dissolved in 1 cup milk. | |
| 4 teaspoons ginger. | |

HOT MOLASSES CAKE.

- | | |
|----------------------|-----------------------|
| 1 cup molasses. | 1 egg. |
| ½ cup shortening. | 2 cups flour. |
| 1 cup loppered milk. | 1 teaspoon saleratus. |
| 1 teaspoon ginger. | A little salt. |

Mrs. E. K. Willits.

DOUGHNUTS.

NEW ENGLAND DOUGHNUTS.

- | | |
|--------------------------------------|------------------|
| 1 pint luke warm milk. | 1 teacup yeast. |
| 1 teacup melted lard. | 1 teaspoon salt. |
| Flour enough to make a stiff batter. | |

Do this about 2 P.M. Before bedtime add

Yolks of 4 eggs.

Whites of 4 eggs beaten very stiff.

2½ cups sugar.	1 teaspoon cinnamon.
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Mix very soft with flour; roll out before breakfast and let them stand one hour before frying.

Miss Mary Taylor, Cleveland, O.

DOUGHNUTS.

(Fine.)

1 cup sugar.	1 pint sweet milk.
1 egg.	1 $\frac{1}{2}$ teaspoons cream tartar.
Butter size of an egg.	1 teaspoon soda.

Flour enough to roll out ; cut with small biscuit cutter in round cakes and when fried roll in powdered sugar.

Mrs. Flora L. Davenport.

DOUGHNUTS.

1 even iron spoon butter. 2 cups sugar (not large cup).

A small grated nutmeg.

Stir all together with half a teaspoon salt. Add

3 eggs, beaten light. 1 teaspoon vanilla.

2 cups sweet milk.

3 heaping teaspoons baking powder sifted in 3 cups flour.

Add flour to roll ; must be made rather soft.

Mrs. Flora Kimball Johnston, Cleveland, O.

COOKIES.

CRUMMETS.

(Very Good.)

1 cup sugar. $\frac{2}{3}$ cup butter.

2 eggs.

1 cup raisins, stoned and chopped.

$\frac{1}{2}$ teaspoon soda. Salt and all kinds of spices.

Flour enough to roll thin.

Mrs. Chas. C. Fuller.

COOKIES.

- | | |
|--|---------------------|
| 1 cup butter. | 1 ½ cups sugar. |
| 1 cup currants. | 3 cups flour. |
| 2 eggs. | 2 tablespoons milk. |
| Small teaspoon soda. | |
| Clove, cinnamon, nutmeg and salt to taste. | |

Mrs. J. W. Oliphant, Cleveland, O.

MOLASSES COOKIES.

- 3 tablespoons melted butter.
3 tablespoons hot water.

Put butter and hot water in a cup, and fill the cup up with molasses ; add ½ cup more of molasses ; salt ; 1 teaspoon soda ; little ginger ; flour to roll out.

Mrs. Hewitt.

NUT COOKIES.

(Delicious.)

- | | |
|--|---------------------------|
| 1 cup brown sugar. | 2 eggs. |
| 1 cup flour. | 1 teaspoon baking powder. |
| 1 pound walnuts, broken fine. | |
| Drop from a teaspoon. Bake in a slow oven. | |

Mrs. I. C. Goff, Cleveland, O.

HICKORY NUT CAKES.

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|-----------------|---------|
| ¾ pound butter. | 5 eggs. |
| 1 pound sugar. | |

Flour to stiffen ; roll out thin ; cut into small cakes ; feather over the top, egg beaten with a little milk ; sprinkle on sugar and cover with nuts.

Mrs. H. A. Riley.

ORANGE DROPS

- | | |
|------------------|------------------|
| 1 cup sugar. | ½ cup water. |
| 1 cup butter. | 1 teaspoon soda. |
| 2 cups molasses. | 1 orange. |

Flour to make batter stiff enough to drop from spoon ; bake in small pans.

Miss Mary H. Burrell.

GINGER SNAPS.

(Excellent.)

1 cup sugar.	1 egg.
1 cup molasses.	1 teaspoon soda.
1 cup butter.	1 teaspoon vinegar.
7 cups sifted flour ; ginger to taste.	

Roll out very thin and cut in squares with wheel or jagg-
ing iron.

Mrs. A. D. Lufkin.

DROP MOLASSES CAKES.

2 tablespoons hot water.	2 tablespoons melted butter.
1 teaspoon soda.	1 cup molasses.
1 egg.	Ginger, cinnamon and cloves.
Flour, thick enough to drop.	

Mrs. Hewitt.

SHREWSBURY CAKES.

(Rich and Delicious.)

1 $\frac{3}{4}$ pounds flour.	1 pound sugar.
1 pound butter	Yolks 8 eggs.
Rose water or spice, as you like.	

Roll out in granulated sugar instead of flour. Cut with
biscuit cutter.

Mrs. Daniel H. Lamb.

THANKSGIVING COOKIES.

4 eggs, thoroughly beaten. 2 cups sugar.
1 cup butter.

Cream these ingredients until qery light and smooth ;
lemon to flavor, and 2 heaping teaspoons baking powder to
4 cups finely sifted flour ; more flour will be required to
make the mixture easily handled.

Mrs. Edith M. Simpson.

SUGAR COOKIES.

(Excellent.)

- 2 eggs. 3 cups sugar.
1 cup lard and butter, in equal parts.
1 cup milk, with 1 teaspoon saleratus dissolved in it.
2 teaspoons cream tartar sifted with the flour.
1 teaspoon extract of lemon.
 $\frac{1}{2}$ nutmeg, grated.

A little salt and flour to roll out. Before cutting out sprinkle granulated sugar over the thinly rolled dough. Bake quickly. Do not try to use baking powder instead of soda and cream tartar ; It will not work as well.

Mrs. Azel Ames, Wakefield, Mass.

WAFERS.

WALNUT WAFERS.

- 1 cup brown sugar.
1 cup walnuts, broken in small pieces.
2 eggs. Pinch of salt.
3 heaping tablespoons flour.

Drop on buttered tins and bake in a quick oven a few minutes.

Mrs. W. B. Wardell.

PEANUT WAFERS.

- 1 cup sugar. $\frac{3}{4}$ cup milk.
 $\frac{1}{2}$ cup butter. 2 cups flour.

Spread the mixture on well-buttered tins as thinly as possible, using a knife blade ; sprinkle finely chopped peanuts over this and brown slightly in quick oven ; remove from fire and cut into narrow strips before it is cold ; the whole receipt takes two quarts of peanuts.

Miss C. D. Camp.

MACAROONS AND KISSES.

HICKORY NUT MACAROONS.

1 pound powdered sugar. 1 pound nuts, chopped fine.

The unbeaten whites of 5 eggs.

1 tablespoon flour. 2 teaspoons baking powder.

Mix these ingredients together and drop from a teaspoon on buttered paper ; do not put them too close together and bake a light brown in a moderate oven ; weigh the nuts before cracking.

Mrs. Edith M. Simpson.

KISSES.

Into the well-beaten white of 1 egg gently sift 1 heaping tablespoon powdered sugar, 1 of granulated sugar and a few drops of vanilla ; drop on brown paper and bake very slowly.

Mrs. M. B. Wardell.

PIES.

TO MAKE AN AMBLONGUS PIE.

Take 4 pounds, say 4½ pounds, of fresh Amblongusses and put them in a small pipkin, cover them with water and boil them 8 hours incessantly ; after which add 2 pints of new milk, and proceed to boil for 4 hours more. When you have ascertained that the Amblongusses are quite soft, take

them out and place them in a wide pan, taking care to shake them well previously. Grate some nutmeg over the surface and cover them carefully with powdered gingerbread, curry-powder, and a sufficient quantity of cayenne pepper. Remove the pan into the next room, and place it on the floor. Bring it back again, and let it simmer three-quarters of an hour. Shake the pan violently till all the Amblongusses have become of a pale purple color. Then having prepared the paste, insert the whole carefully ; adding at the same time a small pigeon, 2 slices of beef, 4 cauliflowers and any number of oysters. Watch patiently till the crust begins to rise, and add a pinch of salt from time to time. Serve up in a clean dish and throw the whole out of window as fast as possible.

We insert the above receipt for pie from Edward Lear's "Nonsense Cookery," venturing to hope, if the receipts for pie following this are carefully used, the pies resulting will escape the fate of the Amblongusses.

PASTRY.

5 cups flour.	2 cups shortening.
1 cup (large) water, cold.	1 tablespoon salt.

Mrs. A. D. Lufkin.

LEMON PIE.

(Excellent and not Rich.)

Line two pie plates with pastry, and while baking take
1 pint boiling water. 4 teaspoons corn starch.

2 eggs, separating the whites.

1 lemon, better 2. 2 tea cups sugar.

Boil the water, sugar and starch ; adding a little butter ; grate the rind and add with the juice to the boiled mixture. Frost with the whites, beaten with a little sugar.

Mrs. A. D. Lufkin.

LEMON PIE.

Grate the yellow rind from 4 juicy lemons and squeeze the juice ; to the grated peel put yolks of 4 eggs well beaten, $\frac{1}{2}$ cup sugar and 1 cup milk ; bake in a crust ; beat the four whites to a stiff froth, add 1 teacup powdered sugar, and lastly the lemon juice ; spread over the pie when nearly cold and brown slightly in the oven.

Mrs. Nancy Church.

LEMON PIE.

5 lemons.	1 $\frac{1}{4}$ pounds sugar.
8 eggs.	$\frac{1}{2}$ pound butter.

Melt butter ; beat in sugar ; add the well-beaten yolks ; the juice of the lemons and the rind of two ; whip the whites of eggs very stiff and beat all together ; this makes two pies, without upper crust.

Miss Kate Cowenhoven.

LEMON PIE.

1 cup butter.	1 $\frac{1}{2}$ cups sugar.
Juice and rind of 1 lemon.	6 eggs.

Cream sugar and butter ; beat eggs separately ; mix all together ; add whites of eggs last.

Mrs. S. V. White.

LINCOLN PIE.

3 pints milk.	3 tablespoons cornstarch.
1 quart put on to boil and	8 tablespoons sugar.
1 pint on the cornstarch.	1 lemon ; grate peel in milk.
Yolks of 8 eggs.	

Stir into milk when it boils a little salt ; cover the pie plates with the paste ; fill with the custard and bake ; then take the whites of the 8 eggs and make a light frosting ; put the juice of the lemon in frosting ; spread on pies and brown in oven.

Mrs Alfred F Wise.

CRANBERRY PIE.

1 quart of cranberries chopped.

2 cups sugar. $\frac{1}{2}$ cup molasses.

1 tablespoon cornstarch dissolved in a little cold water and added to the other ingredients ; this will make four pies with two crusts.

Mrs. Wm. A. Richardson, Worcester, Mass.

APPLE PUDDING PIE.

(Very Delicious.)

(Always used for Thanksgiving a Century ago.)

Take $\frac{1}{2}$ pound stewed apples.

8 eggs, leaving out 6 whites.

$\frac{1}{2}$ pound sugar.

Beat the sugar and eggs well together and put to them the apple with $\frac{1}{2}$ pound clarified butter ; $\frac{1}{2}$ pint cream ; a handful bread crumbs ; a little nutmeg ; beat whites light with very little sugar and spread on the top after baking ; return to quick oven and very slightly brown.

Mrs. Dr. Dwight, 18co.

PUDDINGS.

TAPIOCA PUDDING.

1 cup tapioca.

1 quart milk.

4 eggs, whites and yolks beaten separately.

2 tablespoons melted butter.

Soak the tapioca over night in half the milk : beat the butter and 2 tablespoons sugar together, and add the yolks, milk and tapioca, and the whites, and bake one hour.

SAUCE FOR PUDDING.

1 cup sugar. ½ cup butter.
1 egg.
1 lemon, juice and grated rind.
1 teaspoon nutmeg. 3 tablespoons boiling water.
Set in hot water, but do not let the sauce boil.

Mrs. Geo. P. Welch, Cleveland, O.

BAKED INDIAN PUDDING.

Into 2 quarts sweet skimmed milk, boiling, stir gradually 8 tablespoons of corn meal ; add 2 teaspoons salt ; 2 eggs, well beaten, and 1 cup of molasses ; when scalded well together, add 1 pint of cold milk, and pour the mixture over a quart of sweet apple or pear, cut in small pieces. Bake six hours in slow oven, in deep earthen dish or bean pot. If properly cooked the whole will be of a deep red color.

Mrs. Azel Ames, Wakefield, Mass.

INDIAN PUDDING.

1 quart milk.
1 small cup flour and corn meal, $\frac{1}{3}$ flour, $\frac{2}{3}$ meal.
Butter, size of an egg. ½ cup sugar.
½ cup molasses. ½ cup raisins.

Let all boil an hour in farina kettle. When cold, add 3 beaten eggs ; 1 teaspoon cloves and allspice. Bake three-quarters of an hour.

Mrs. Jane J. Davenport.

AMHERST PUDDING.

6 cups flour. 3 cups milk.
6 cups fruit. 2 teaspoons soda in milk.
2 cups suet. 2 teaspoons salt.
2 cups molasses. 1 teaspoon clove.
3 cups milk. 1 teaspoon allspice.
Boil three hours.

Miss Kate Cowenhoven.

DANDY PUDDING.

- 1 quart milk. 4 eggs.
2 tablespoons corn starch. $\frac{1}{2}$ cup sugar.
1 teaspoon vanilla.

Put milk on to boil ; moisten corn starch with a little cold milk, and add to boiling milk ; stir and boil five minutes ; beat yolks and sugar together until light, and add to boiling milk ; take from fire and add flavoring, and pour into baking dish ; beat whites to a stiff froth ; add 2 tablespoons powdered sugar and heap on top of pudding. Put into the oven a few minutes, until a light brown. Set away to cool.

Mrs. Robert C. Harlow, Plymouth, Mass.

SUET PUDDING.

- 1 cup suet chopped fine. 1 cup chopped raisins.
 $\frac{1}{2}$ cup molasses. 1 teaspoon soda.
 $\frac{1}{2}$ cup brown sugar. 1 teaspoon salt.
1 cup milk. 3 cups flour.

Boil four hours in a pudding boiler ; be careful not to allow the water in the pot to be so high as to get into the pudding.

Mrs. S. S. Boggs.

RICE PUDDING.

(Excellent.)

- 2 quarts milk. $\frac{1}{3}$ cup rice.
About 1 cup sugar (less rather than more.)
Nutmeg to taste. Pinch of salt.

Cook slowly for hours in double boiler until like thick cream, stirring often up from the bottom ; put in baking dish and brown a little in oven if desired ; not necessary ; serve very cold.

Mrs. I. C. Goff, Cleveland, O,

LEMON PUDDING.

3½ common crackers rolled fine.
2 tablespoons butter. Rind of 1 lemon.
Juice of 1½ lemons mixed with $\frac{2}{3}$ cup sugar.
3 eggs (reserve whites of two for frosting) well beaten.
1 pint milk scalded.

FROSTING : Whites of 2 eggs ; 3 or 4 tablespoons sugar ;
flavor with vanilla.

Mrs. Wm. B. Hills, Brookline, Mass.

CHOCOLATE PUDDING.

1 pint milk.
Yolks of 2 eggs well beaten.
 $\frac{1}{4}$ cup (scant) flour. $\frac{1}{2}$ cup sugar.
Vanilla. Salt to taste.
1 square chocolate.

Put in double boiler and cook until it thickens.

FROSTING : Whites of 2 eggs ; 5 tablespoons sugar ;
vanilla.

Mrs. Wm. B. Hills, Brookline, Mass.

SPONGE PUDDING.

(Fine.)

1 pint milk. $\frac{1}{2}$ cup butter.
 $\frac{1}{2}$ cup sugar. $\frac{1}{2}$ cup flour.
5 eggs.

Boil the milk ; adding the flour dissolved in part of the
milk ; boil ten minutes ; add butter and sugar while hot ;
when cool, add the yolks of the eggs ; then the whites ;
beaten separately. Bake in a quart dish ; set in a pan of
hot water one-half hour.

Mrs. F. T. Nutt.

ORANGE PUDDING.

Peel and cut in slices, 5 oranges ; lay them on the bottom of baking dish and sprinkle with sugar. Mix

$\frac{1}{2}$ cup butter, 1 cup sugar,

2 eggs, $\frac{1}{2}$ cup milk,

A pinch of soda and

Flour enough to make a thin batter ; pour over the oranges. Bake like cake.

Mrs. F. T. Nutt.

CHOCOLATE PUDDING.

1 pint bread crumbs. 8 tablespoons grated chocolate.

1 pint milk. 1 small cup sugar.

2 eggs, whites and yolks, beaten separately.

Scald the milk and stir in the chocolate, letting it come to a boil ; then pour it over the bread crumbs ; add the yolks beaten with the sugar ; lastly add whites, beating in well ; bake twenty minutes ; eat hot with hard sauce.

UNEEDA CRACKER PUDDING.

2 cups Uneeda crackers, broken in large pieces.

3 cups milk. 1 cup cream.

Rind of 1 lemon grated into the milk.

4 eggs, yolks beaten and mixed with $\frac{1}{2}$ cup sugar.

$\frac{1}{2}$ cup currants or seeded raisins.

After baking, spread the top with $\frac{1}{2}$ tumbler of currant jelly ; beat the whites of the eggs ; add to them one cup of sugar dissolved in the juice of a lemon ; spread this over the pudding and brown ; serve hot.

Mrs. True Page Pierce.

CHRISTMAS PUDDING.

Four large Boston crackers and 3 eggs to one quart of milk, one pound of raisins or less, a little nutmeg. Break the crackers fine and put all together in a large buttered

pudding dish with a small piece of butter; bake four hours; stir down three times to keep the raisins from the bottom; two quarts make a very good-sized pudding, but three is better; it will keep a long time; cold sauce.

Mrs. Wm. A. Richardson, Worcester, Mass.

DELICATE PLUM PUDDING.

2 large apples finely chopped.

1 cup raisins, seeded. 1 cup currants.

1 ½ cups suet finely chopped.

1 cup molasses. 2 ½ cups grated bread.

1 egg. 1 teaspoon mixed spices.

½ teaspoon baking soda.

Make the batter just moist; steam 2 ½ hours.

Mrs. Elizabeth M. Blood.

PLUM PUDDING.

1 pound suet. 1 pound flour.

1 pound raisins. 2 cups milk.

1 pound currants. 1 teaspoon saleratus.

¼ pound citron. 10 eggs.

¼ pound candied orange peel.

2 glasses brandy. Clove, mace, cinnamon.

Boil two hours; this receipt makes two puddings good size; 1 pound blanched almonds chopped and added is an improvement.

Miss Mary H. Burrell.

ENGLISH PLUM PUDDING.

1 pound raisins. 1 pound suet, chopped fine.

¾ pound stale bread crumbs.

¼ pound brown sugar. 1 lemon, grated rind.

¼ pound flour. 1 pound currants.

½ nutmeg, grated. 5 eggs.

½ pint brandy.

½ pound minced candied orange peel.

Clean, wash and dry the currants ; stone the raisins ; mix all the dry ingredients well together ; beat the eggs ; add to them the brandy ; then pour over the dry ingredients and thoroughly mix. This will make about six pounds. Pack into greased moulds and boil six hours at the time of making, and six hours when wanted for use. Serve brandy sauce.

Mrs. Alfred F. Wise.

PRUNE WHIP.

1 pound of prunes ; boil until soft ; when cold remove the stones and chop ; take whites 4 eggs, well beaten ; add 1 cup of sugar ; add the chopped prunes ; beat all until mixture is very light ; put into a well buttered mold. Bake in a moderate oven twenty minutes. Serve with whipped cream.

Mrs. W. L. Ogden.

FRIED PUDDING.

Bring 1 quart milk to the boiling point. Add

$\frac{1}{2}$ cup sugar

1 teaspoon vanilla.

A pinch salt.

Then stir in 4 scant tablespoons corn starch ; mixed smooth with a little cold milk ; beat well ; cook for ten minutes. Taste to be sure there is no raw taste. Turn into a greased pan, deep enough to allow cutting slices 1 inch thick. When cold, slice ; roll in fine crumbs, and fry in deep fat. Eat with sweet sauce or hot maple syrup if desired.

Mrs. Harriet L. Goff, Cleveland, O.

SNOW ICE PUDDING.

$\frac{1}{2}$ box gelatine dissolved in 1 pint water.

Whites 6 eggs, well beaten.

2 cups sugar.

Sweeten and flavor to taste. When gelatine is cool, mix gradually with eggs, and beat at least $\frac{3}{4}$ of an hour. Use yolks for boiled custard to serve with the snow.

CHERRY PUDDING.

Take 1 pint canned cherries ; add to them nearly 1 quart water ; $\frac{1}{2}$ package gelatine that has been soaked in water and 1 cup sugar ; boil together a few minutes and pour in mould ; serve with whip or ice cream ; when weather is very warm use $\frac{2}{3}$ package of gelatine.

Mrs. Clara L. Comstock.

PUDDING SAUCES.

SAUCE FOR PUDDINGS.

Yolks of 2 eggs.

A little salt.

$\frac{1}{2}$ cup sugar.

Vanilla.

Piece of butter size of a hickory nut ; beat all well together ; beat whites of the eggs and add to the yolks just before serving.

Mrs. S. S. Boggs.

LEMON SAUCE.

1 coffee cup sugar.

$\frac{1}{2}$ coffee cup butter.

1 egg.

1 lemon, juice and rind.

Stir butter and sugar, and add the egg, lemon and a little nutmeg ; beat hard, adding 4 tablespoons of boiling water, one at a time. Set over tea kettle, steam and stir constantly.

STRAWBERRY SAUCE.

Beat $\frac{1}{2}$ cup butter and 1 cup sugar to a cream ; add the well beaten white of 1 egg and a large cup ripe strawberries, thoroughly crushed.

ICE CREAMS AND ICES.

CARAMEL CREAM.

3 pints milk. 3 eggs.

1 cup granulated sugar.

$\frac{1}{2}$ tea cup flour, dissolved in $\frac{1}{2}$ cup milk.

Cook this five minutes ; when cold add 1 pint cream.

Burn in a frying pan 1 cup brown sugar, and add before the cream.

Mrs. Thomas J. Barbour.

CHOCOLATE ICE CREAM.

(Very Nice.)

Place 2 ounces unsweetened chocolate in a saucepan ; add 1 pint of milk ; stir over the fire and boil till the chocolate is dissolved ; remove from fire ; add 1 teaspoon of vanilla and 1 cup sugar ; when cold add 1 pint of cream and freeze.

Miss Louise M. Newman.

PISTACHE ICE CREAM.

3 eggs. 1 cup milk.

Nearly 1 cup sugar.

Scald together ; do not boil, but try to have the custard a little thick. Add

$\frac{1}{2}$ cup sherry, 1 pint cream.

Freeze and pack three hours before using. Use pistache sugar.

Mrs. Alfred F. Wise.

PEACH ICE CREAM.

One quart peaches sliced, mashed and strained through cheese cloth, using all that can be put through.

1 pound sugar, mixed with strained fruit and allowed to stand one hour.

1 pint milk.

1 pint cream ; freeze.

The same receipt is good for all fruit creams ; it can be varied by adding milk, making it less rich ; the fruit can be used strained or only mashed ; with the latter treatment the seeds of berries and pulp of fruit is of course more or less evident ; some prefer it so.

Mrs. Flora L. Davenport.

PEACH MOUSSE.

1 quart sliced peaches. 2 cups granulated sugar.

Cut and let stand about an hour ; then strain through cheese cloth ; whip 1 pint cream stiff ; add syrup little by little, beating all the time and freeze three or four hours without stirring.

K. A. P.

SHERRY MOUSSE.

3 eggs separated and each beaten to a light foam ; boil 6 tablespoons sugar in sufficient water to make a thick syrup and boil until it flies in a hair ; when cool add the yolks, beating all the time, and then add the whites, beating thoroughly ; whip 1 pint cream until stiff and then beat it in the eggs and sugar ; last of all add five tablespoons of sherry, one by one, beating all the time ; turn in a mould and pack well ; let it stand five hours and keep the water drawn off. I use a Dover egg-beater and find the harder it is beaten the better the mousse.

Mrs. Alfred F. Wise.

FROZEN STRAWBERRIES.

1 quart berries. 1 pint water.
1 pound sugar.

Wash berries through colander ; add sugar and a little lemon and let it stand two hours ; when ready to freeze add water and freeze by letting it stand four hours.

Mrs. T. A. Simpson.

FROZEN PUDDING.

(Excellent.)

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|--|--------------------------|
| 1 generous pint milk. | 2 cups granulated sugar. |
| $\frac{1}{2}$ cup flour, scant. | 2 eggs. |
| 2 tablespoons gelatine. | 1 quart cream. |
| 4 tablespoons sherry wine. | |
| 1 pound of French candied fruit, soaked in the wine. | |
| $\frac{1}{4}$ pound chopped almonds may be added. | |

Let the milk come to a boil ; beat the flour, 1 cup sugar and the eggs together, and stir into the boiling milk ; cook twenty minutes, and add gelatine, which has been soaking one or two hours in water enough to cover it. Set away to cool, when cool add wine, sugar and cream. Freeze ten minutes, then add fruit and finish freezing. Take out the beater, pack smoothly and set away for an hour or two.

Mrs. James Bradley, Port Huron, Mich.

FROZEN PUDDING.

- | | |
|---------------------------------------|-------------------------|
| 1 cup milk. | 1 cup granulated sugar. |
| $\frac{1}{4}$ cup flour, scant. | 1 egg. |
| 1 tablespoon gelatine. | 1 pint cream. |
| $\frac{1}{4}$ pound candied cherries. | 2 tablespoons wine. |

Let the milk come to a boil ; beat the flour, quarter of a cup of sugar and egg together, and stir into the milk. Cook twenty minutes, and add the gelatine, which has been soaking one hour in water enough to cover it. Set away to cool and then add wine, sugar and cream. Freeze ten minutes, then add cherries and finish freezing.

Mrs. W. Harlan Page.

CAFE PARFAIT.

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|---------------|----------------------------------|
| 1 cup sugar. | $\frac{1}{2}$ cup strong coffee. |
| 1 pint cream. | |

Put coffee in ice to get cold ; whip cream stiff ; then add sugar and coffee ; beat all together until stiff ; when coffee

is added it gets thin, but will thicken up again ; put in a mould ; put thick paper over the top and put on cover pack in ice and salt same as if you were freezing cream ; it will take about $3\frac{1}{2}$ hours to freeze, in the meantime, if necessary, pour off water and add more ice and salt.

Mrs. W. F. Swalm.

CAFÉ FRAPPE.

2 coffee cups strong coffee. $1\frac{3}{4}$ cups sugar.

1 quart milk.

Mix while coffee is hot ; when cold, add gradually 1 pint whipped cream and freeze by letting it stand four hours. Once during this time open freezer and stir it well.

ORANGE SOUFFLÉE.

Cover half a box of gelatine with a half cup of cold water and soak for half an hour ; roll and squeeze sufficient oranges to make one pint of juice (six large ones usually) ; beat the yolks of six eggs to a cream ; add to orange juice one pound of granulated sugar and stir until dissolved ; then add the beaten yolks and beat until thoroughly mixed ; stand the gelatine over teakettle until dissolved and add to the egg mixture ; then turn the whole into a basin, which must stand in another basin containing cracked ice ; stir this without ceasing until the mixture begins to thicken, then stir in lightly and quickly one pint of cream and the whites of six eggs which have been beaten in the meantime to a stiff froth ; then turn into an ice mould and pack away in salt and ice for two hours. It requires no stirring (only the thorough beating before freezing). Flavoring may be added if desired, but it is excellent with only the orange flavor.

Mrs. Alexander Robb.

COFFEE SOUFFLÉE.

1 ½ cups coffee. ½ cup milk.
1 tablespoon granulated gelatine.
⅔ cup sugar. ¼ teaspoon salt.
3 eggs.

Heat coffee, milk and gelatine in a double boiler ; add sugar, salt, and yolks of eggs slightly beaten ; cook until the mixture thickens ; then add whites of eggs beaten stiff ; flavor with vanilla ; mould, and serve with whipped cream.

Mrs. Wm. B. Hills, Brookline, Mass.

BISQUE TORTONI.

¾ cup granulated sugar.
¾ cup boiling water, and boil until it strings.

Have 3 eggs beaten very light and when sugar and water is done, pour eggs into syrup and beat until cold (don't stop) ; whip 1 pint cream and add gradually to the mixture ; dry 1 dozen macaroons in the oven and roll ; mix part with the rest and pack in a brick and put in freezer with ice and salt and let it stand five hours ; sprinkle the rest of macaroons over the top when serving.

Mrs. T. A. Simpson.

DESSERTS.

WINE JELLY.

1 box Cox's gelatine ; soak 1 hour in 1 pint cold water ; add juice of three lemons ; 1 pint sherry ; 1 pint sugar. (If preferred, use half sherry and half brandy.) Stir till dissolved ; add 1 quart boiling water ; strain through hot scalded bag into moulds which have been wet with cold water.

Mrs. E. F. McCoy.

Equally good for lemon jelly without the wine.

A TOWER OF APPLES.

(Delicious.)

(To be used as a Vegetable or Dessert.)

Fill a quart bowl with alternate layers of thinly sliced apples and sugar and half cup of water; cover with a saucer held in place by a weight; bake slowly three hours; let it stand till cold and it will turn out a rounded mass of clear red slices, embedded in firm jelly.

Mrs. Hewitt.

PEACH COBBLER.

Select enough fine ripe peaches to fill the bottom of a pudding dish; wipe them carefully with a soft cloth and stick three or four cloves into each peach; put them into the dish; sprinkle thickly with sugar and a few lumps of butter; cover with rich pie-crust and bake until the peaches are thoroughly done; serve hot with rich cream.

Miss Mary Taylor, Cleveland, O.

CHOCOLATE BLANC-MANGE.

$\frac{1}{4}$ pound sweet German chocolate.

$\frac{1}{2}$ box gelatine. 1 coffee cup sugar.

1 quart milk.

Put all in double boiler and let it boil one hour; when nearly cool turn into a mould.

CHARLOTTE RUSSE.

Take a pint of cream and beat twenty minutes in a crock; take 2 large tablespoons gelatine, dissolved in $\frac{1}{2}$ cup milk, on the back of the stove; beat the whites of 3 eggs to a froth, and add 1 small tea cup pulverized sugar; beat the gelatine well into the cream, and add the sugar; flavor with vanilla. Line a bowl with lady fingers which have been separated and pour in the cream. Set away to harden.

Mrs. Albert B. Davenport.

CANDY.

FRENCH CREAM.

Break into a bowl the white of 1 egg ; add to it an equal quantity of cold water ; then stir in confectioners sugar, until you have it stiff enough to mold into shape with the fingers. This cream is the foundation of all the French cream for nut and fruit candies.

Mrs. Edith M. Simpson.

CREAM PEPPERMINTS.

3 cups sugar.

1 cup hot water.

$\frac{1}{4}$ teaspoon cream tartar.

Boil ten minutes ; do not stir till you take it from the fire ; then drop 8 or 10 drops oil of peppermint into it ; beat until it creams, and will drop from a teaspoon on to buttered paper.

Mrs. Geo. P. Welch.

MAPLE SUGAR CANDY.

2 cups brown sugar.

1 cup confectioner's sugar.

$\frac{1}{2}$ cup milk.

1 tablespoon butter.

Vanilla.

Miss Bertha J. Hills, Brookline, Mass.

MARSHMALLOWS.

Dissolve three tablespoons gum-arabic in five of cold water ; strain the mixture and add fifteen tablespoons powdered sugar ; cook until it is about as thick as honey ; then stir in the beaten white of 1 egg ; pour the mixture into a pan and set aside to cool.

Mrs. Edith M. Simpson.

CARAMELS.

1½ pounds powdered sugar.

3 ounces chocolate. ¾ pint thick sweet cream.

Boil until it will crisp in water ; take from stove and flavor with vanilla ; pour in buttered pans to cool ; check off in squares before cold.

Mrs. Edwin P. Maynard.

BROWN SUGAR CARAMELS.

2 pounds brown sugar. 1 cup cream.

½ pound chocolate. ¼ pound butter.

Dessert spoon vanilla.

Boil fifteen minutes, then beat until very smooth ; pour into tins and mark into squares before very cool.

Mrs. Robert C. Harlow, Plymouth, Mass.

CHOCOLATE CARAMELS.

1 cup grated chocolate. 1 cup brown sugar.

1 cup molasses. 1 cup milk.

Butter the size of an egg.

Put all the ingredients in a kettle to boil, adding one tablespoon glycerine, and boil fast ; when nearly done add the chocolate ; test it by dropping into cold water and when done pour into buttered pans ; when cool mark into blocks with the back of a knife.

Mrs. Edith M. Simpson.

VASSAR FUDGE.

2 cups sugar. 1 cup milk.

2 squares Baker's chocolate.

3 butter balls.

Boil all together until it hardens when dropped into water ; remove from fire and stir until it is nearly cool and a smooth, soft paste. Spread on plates.

Miss Frances Fuller.

BUTTER SCOTCH.

1 cup brown sugar. $\frac{1}{2}$ cup water.
1 teaspoon vinegar. Butter, size of an egg.
Boil about twenty minutes, and flavor if desired.

Mrs. Edith M. Simpson.

BUTTER SCOTCH.

2 cups brown sugar. Butter, size of an egg.
3 tablespoons milk.
Flavor, while boiling, with vanilla.

C. B. A.

ORANGE DROPS.

Grate the rind of 1 orange and squeeze the juice ; add to this a pinch of tartaric acid ; then stir in confectioner's sugar until it is stiff enough to form into small balls.

Mrs. Edith M. Simpson.

POP CORN CANDY.

1 cup molasses. $\frac{1}{2}$ cup sugar.
 $\frac{1}{2}$ tablespoon Vinegar. Butter, size of a large egg.
Boil hard and test in cold water ; when brittle, stir in all the pop corn that the candy will take. Set aside to cool on buttered plates.

Mrs. Edith M. Simpson.

MOLASSES CANDY.

2 cups molasses. $\frac{1}{2}$ cup granulated sugar.
 $\frac{1}{2}$ tablespoon butter.
Flavor with vanilla while boiling.

C. B. A.

ENGLISH WALNUT CANDY.

To the white of 1 egg, beaten stiff, add 1 pound of confectioner's sugar ; stirring the sugar into the eggs, a little at a time, until the mixture is stiff enough to roll into little balls ; add vanilla, and press the balls of candy between the two halves of an English walnut.

L. of C.

C. B. A.

PICKLES AND CATSUP.

CHILI SAUCE.

18 large tomatoes. 2 onions.

3 peppers.

1 cup sugar. $\frac{1}{2}$ cup vinegar.

2 tablespoons salt. 1 teaspoon each of other spices.

Chop tomatoes, peppers and onions fine ; then add other ingredients ; boil thirty minutes. Seal hot, in bottles.

Mrs. I. C. Goff, Cleveland, O.

CHOW CHOW.

$\frac{1}{2}$ bushel green tomatoes. 3 heads celery.

1 $\frac{1}{4}$ dozen green peppers 1 $\frac{1}{4}$ dozen onions.

Chop all fine ; sprinkle 1 pint salt over it and let it stand all night ; drain off the brine and boil for one hour in good vinegar, enough to cover it. Drain off vinegar, put over fire, and add

2 pounds brown sugar.

2 tablespoons ground cinnamon.

1 tablespoon allspice, cloves and black pepper.

$\frac{1}{2}$ teacup ground mustard.

1 pint grated horse radish and vinegar enough to mix.

When mixture is boiling hot pour over and cover tight.

Mrs. J. W. Oliphant, Cleveland, O.

RIPE TOMATO PICKLE.

10 pounds ripe tomatoes ; weigh before peeling.

4 pounds brown sugar. 1 quart vinegar.

2 tablespoons powdered cinnamon.

2 tablespoons powdered cloves.

2 tablespoons grated orange peel.

Boil several hours or until dark and thick ; add more orange peel if this amount does not give the orange flavor.

Mrs. Hewitt.

SWEET TOMATO PICKLE.

1 peck green tomatoes. 4 green peppers.
6 large onions. 1 quart vinegar.
3 pounds brown sugar.
2 tablespoons each of cloves, ginger, mustard and cinnamon.
1 teacup salt.

Slice the tomatoes and onions and let them stand over night and in the morning pour off the water ; put all together in a kettle and boil about one hour.

Mrs. Robert C. Harlow, Plymouth, Mass.

GREEN TOMATO PICKLE.

$\frac{1}{2}$ peck green tomatoes, sliced thin ; also
8 or 10 onions, sliced.
2 or 3 large peppers, seeds removed and chopped.
Put over fire in water and throw in a handful of salt ; let them boil till tender, but not broken ; drain through a colander, and while they drain, put over the fire vinegar enough to cover them. Put drained tomatoes, and so forth, into a jar and pour vinegar over them, scalding hot.

Mrs. A. D. Lufkin.

CUCUMBER SALAD PICKLE.

3 or 4 dozen small cucumbers, sliced.
3 small onions, sliced.
Salt and let stand three hours ; drain well. Add
1 pint vinegar. $\frac{1}{2}$ cup salad oil.
 $\frac{1}{2}$ cup white mustard seed.
 $\frac{1}{2}$ cup brown mustard seed.
One-half the quantity of mustard seed will do as well.
This needs no cooking.

Miss C. D. Camp.

PICCALLILI.

$\frac{1}{2}$ peck green tomatoes. 3 onions.
1 pint vinegar. 1 quart water.
 $\frac{1}{2}$ cup salt.

Boil twenty minutes and strain through a sieve. Mix with

1 pint sugar. 1 quart vinegar.
1 tablespoon mustard seed.
1 large spoon full whole allspice.
1 teaspoon ground ginger. 1 teaspoon cayenne pepper.
1 teaspoon whole cloves.
Boil five minutes.

Mrs. Wm. B. Hills, Brookline, Mass.

RIPE CUCUMBER PICKLES.

(Most Excellent.)

Take fine yellow cucumbers ; pare them and remove the seeds ; cut into pieces crosswise the size you wish ; wipe them dry and put them in a jar and press them down ; cover with vinegar and let them stand twenty-four hours ; then draw off the vinegar and measure it ; to each quart of vinegar add 1 pound sugar ; boil and skim clear ; put in your cucumbers and scald them, until they look clear ; then put them into your jars and let them stand four days ; again draw off the vinegar ; scald and skim it and add 1 ounce cinnamon and 1 ounce cloves to 4 quarts vinegar ; put in cucumbers and scald until they are perfectly clear.

Mrs. Daniel H. Lamb.

TOMATO CATSUP.

(Excellent.)

1 gallon tomatoes after being boiled and strained.
1 pint vinegar. 9 tablespoos salt.
2 tablespoos black pepper.
3 tablespoos mustard seeds ground fine.
Small $\frac{1}{2}$ teaspoon cayenne pepper.
 $\frac{1}{2}$ teaspoon cloves. $\frac{1}{2}$ teaspoon allspice.

Mrs. Clara L. Comstock.

PRESERVES, ETC.

APPLE GINGER.

4 pounds sugar and 1 pint of water, boiled to a syrup.

4 pounds apples, chopped fine.

1 ounce green ginger root, chopped very fine.

Grate the skins of 3 lemons, and squeeze the juice of the lemons into the mixture. Boil slowly two hours, or till quite clear. Greening apples are better than any other.

Mrs. S. S. Boggs.

EAST INDIA PRESERVES.

8 pounds hard pears.

$\frac{1}{4}$ pound green ginger.

6 pounds sugar.

1 pint water.

3 lemons.

Pare and chip the pears; cut the ginger very fine; squeeze lemons; add juice to water; chop the peel fine; boil 5 hours.

Mrs. J. A. Davidson.

CHERRY MARMALADE.

(Very Delicious.)

2 quarts, before pitted, sour cherries, chop fine.

2 oranges, pulp, juice and part of grated rind.

1 lemon, juice and pulp. 2 pounds sugar.

Boil to proper consistency.

Mrs. Mary R. Edson.

ORANGE MARMALADE.

$\frac{1}{2}$ dozen naval oranges and 4 lemons (taking out the thick centres of the oranges and discarding the seeds of the lemons). To each pound of fruit add 3 pints of water and let stand twenty-four hours; then boil the same until rinds

are tender and water about half boiled away ; let it stand until the next day ; to each pound of fruit add 1 pound of sugar and boil until the syrup jellies and rind is transparent ; cut the oranges so that the rind will be in small thin lengthwise pieces. The above receipt will fill about eighteen tumblers.

Mrs. J. W. Oliphant, Cleveland, O.

SPICED CURRANTS.

5 pound currants, free from stems.
3 pounds sugar. 1 tablespoon pepper.
1 pint vinegar. 1 tablespoon cloves.
1 tablespoon cinnamon. Nutmeg.
Boil one hour.

Mrs. S. S. Boggs.

DRINKS.

RASPBERRY VINEGAR.

Five quarts of raspberries ; cover with 5½ pints vinegar ; let it stand in a stone jar nine days, stirring the mass each day ; the ninth day strain through thin muslin ; do not squeeze it ; to the juice add three-quarters of a pound of sugar to each pint juice ; cook slowly ; skim thoroughly till quite clear ; bottle and cork tight ; it will keep a long time if it is desired to keep it ; a very refreshing drink, in ice water, in hot weather.

Mrs. S. S. Boggs.

CREAM NECTAR.

Take 3 pounds refined sugar.

2 ounces tartaric acid. 1 quart water.

When warm add whites of 2 eggs (beaten to a froth); be careful not to let it boil; when cool strain and add

1 teaspoon lemon essence.

Use 2 spoons full syrup to $\frac{2}{3}$ glass water and $\frac{1}{3}$ spoon soda dissolved in it. Make in brass or porcelain. Will keep a week on ice, and makes a very pleasant drink in warm weather.

FRUIT PUNCH.

1 dozen lemons.

1 dozen juicy oranges.

1 pint raspberry syrup. $\frac{1}{4}$ can grated pineapple.

2 quart bottles Appolinaris water.

3 pounds granulated sugar.

$\frac{1}{2}$ pound cut sugar. 1 $\frac{1}{2}$ cups strong cold tea.

Mrs. Charles H. Terry

EGG NOGG.

To each egg allow a small wine glass of spirits (two-thirds brandy, one-third rum, or all whiskey); scant tablespoon sugar; beat yolks and sugar together very light; add the spirits and beat more; then thin with rich milk; lastly beat in the whites which have been previously well whipped. Allow 1 quart of milk to 12 eggs; add last of all.

Mrs. F. C. Barbour.

KOUMYSS.

1 quart milk.

$\frac{1}{3}$ yeast cake (Fleischmann's two-cent cake).

1 tablespoon sugar.

Heat milk to 98 degrees; add yeast, dissolved in a little warm water, and the sugar. Bottle; stand in a warm place for twelve hours, ten in summer. Shake well and put on ice. Ready for use in four hours. This rule is that taught in London hospitals.

Miss C. D. Camp.

CHAFING DISH.

FRICASSEES OF LOBSTER AND MUSHROOMS.

Cook $\frac{1}{2}$ pound mushrooms in $\frac{1}{4}$ cup butter five minutes.

Season with a few drops onion juice ; add $\frac{1}{4}$ cup flour ; $1\frac{1}{2}$ cups cream ; the meat of a 2 pound lobster cut in dice. Season with salt, pepper and paprika ; add 1 tablespoon sherry and serve.

Mrs Wm. B. Hills, Brookline, Mass.

WELSH RAREBIT.

Put into a saucepan or chafing dish

1 tablespoon tomato catsup,

1 teaspoon Worcestershire sauce and

1 pound, chopped, soft American cheese.

Add $\frac{1}{2}$ teaspoon salt, a dash of red pepper and a gill of water ; put this over the fire ; stir and beat rapidly until smooth. Pour at once on toasted bread and serve.

Mrs. Edwin P. Maynard.

CHEESE SOUFFLÉE.

Make a sauce of a heaping tablespoon of butter, and a tablespoon of flour ; letting the butter bubble before adding the flour. Add

1 tea cup milk,

$\frac{1}{2}$ teaspoon salt,

1 teacup grated cheese.

A little cayenne pepper.

As you take from the fire add the beaten yolks of 3 eggs, then the beaten whites just before putting in buttered shells. Bake in a pan of water, about ten minutes in a quick oven. Serve at once.

Mrs. W. L. Ogden.

CHEESE FONDA.

1 cup grated cheese. 1 cup milk.
½ cup bread crumbs. Mustard, salt and pepper.
Boil together ; then add 1 beaten egg.

Mrs. F. T. Nutt.

CHEESE SANDWICH.

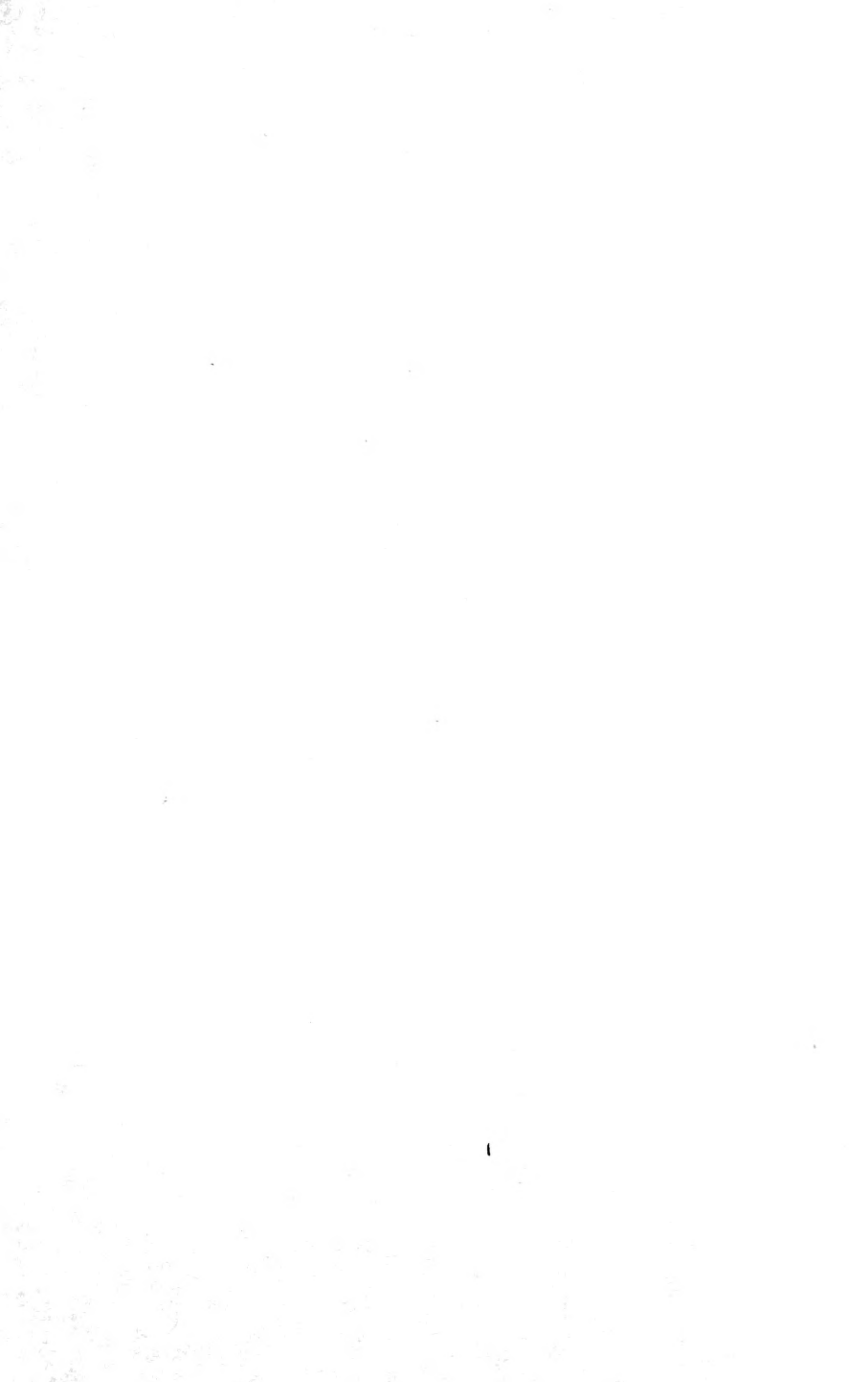
Take a moist, rather fresh bread ; cut in slices about $\frac{1}{4}$ inch thick ; spread with butter ; place between slices of bread slices of soft American cheese ; fry each sandwich in butter, on each side a delicate brown ; they need watching, for the butter burns quickly and should be served at once while the cheese is soft ; very good with salad.

Miss Mary H. Burrell.

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